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CHESTNUT-
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DESCRIPTIVE CATALOGUE
OF

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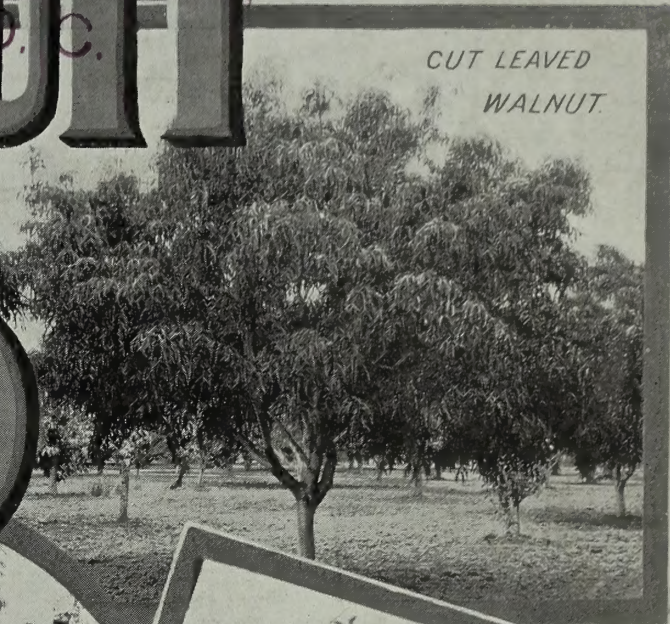
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FRUIT

TREES

CALIFORNIA
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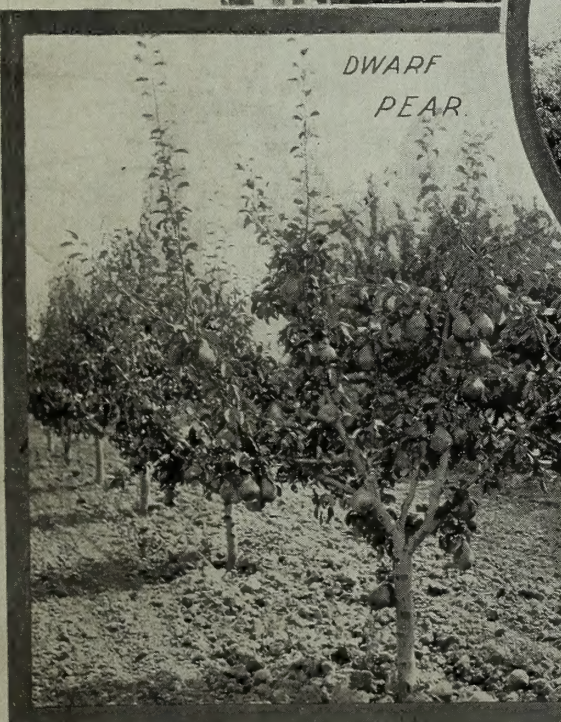
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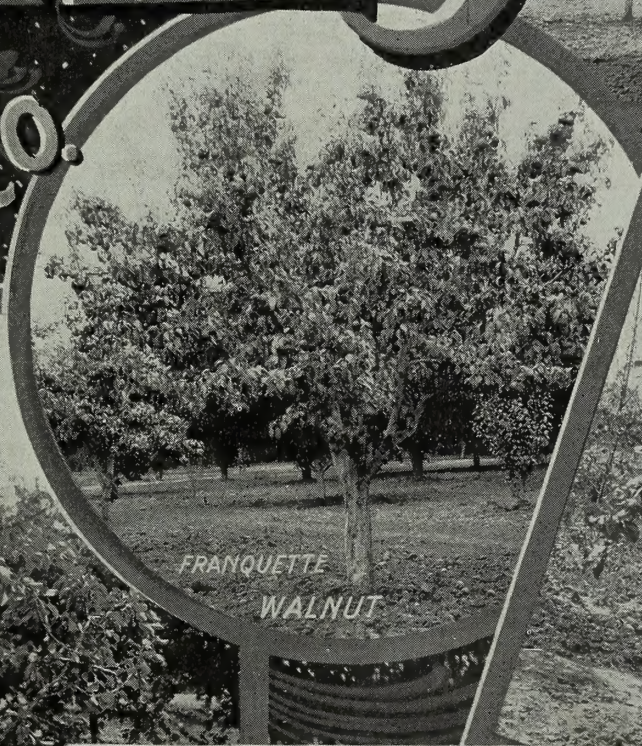
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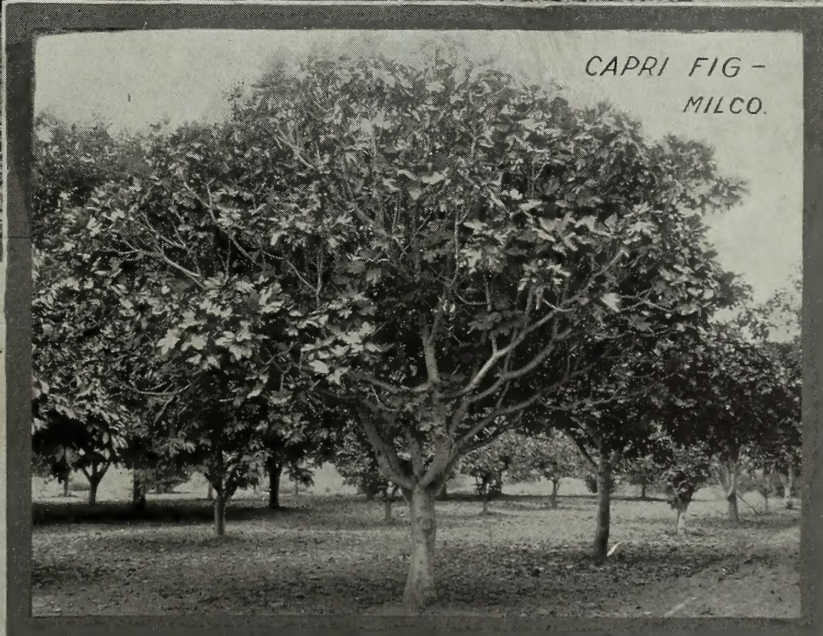
DWARF
PEAR



FRANQUETTE
WALNUT



CAPRI FIG -
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PHOTOS
FROM OUR
SPECIMEN
ORCHARD.

NILES
CALIFORNIA

Catalog No. 1

Containing Descriptions

of

FRUIT TREES

and

SMALL FRUITS

also

Spraying Formulas, Tables of Distances for
Planting, General Information, etc.

CALIFORNIA NURSERY COMPANY

Niles, California.

SAN FRANCISCO, CAL.

E. C. HUGHES CO., 725-29 Folsom St.

Catalog No. 1

California Nurseries
of

FRUIT TREES

SMALL FRUITS

Specialty Nurseries, Fresno, California
Specialty Nurseries, Fresno, California

CALIFORNIA NURSERIES COMPANY

San Francisco, California

San Francisco, California



P R E F A C E



In presenting this new edition of Catalogue No. 1, we wish to call attention to a few pertinent facts. Our nurseries are the largest on the Pacific Coast. Our shipping facilities are unexcelled both for domestic and foreign business. For many years we have led in the introduction and testing, under California conditions, the most promising foreign varieties of fruit. We have in actual bearing here at Niles our own trees of every variety we offer for sale. Our buds and scions are taken from these bearing trees, cut and distributed by one man, making the mixture of varieties well nigh an impossibility. The unequalled reputation which our trees have, not only on the Pacific Coast, but in almost every country in the world, is an indication of the great care we exercise in every detail of our chosen line of work.

We solicit the patronage of those who appreciate the best, and assure all customers that the high standard of the past will be upheld in the future.

CALIFORNIA NURSERY COMPANY.

OFFICERS:

Wm. J. Landers, President.
John H. Henn, Secretary,

H. W. Meek, Vice-President.
Central Bank of Oakland, Treasurer.

W. V. Eberly, Manager.

See back pages for General Instructions, Spraying Formulas, Tables for Planting, etc.

To Correspondents

All orders should be sent in as early as possible.

Orders should be legibly written on a separate sheet and not mixed up in the body of the letter, thereby saving us a great deal of trouble and tending to prevent mistakes.

Where particular varieties are ordered, and particular ages and sizes of trees, kind of stock, etc., it should be stated whether, and to what extent substitution will be allowed in case the order cannot be filled to the letter. Where no instructions in this respect accompany the order, we shall feel at liberty to substitute other varieties as nearly similar as possible. If the selection of varieties is left **entirely** to us, we shall endeavor to send only such sorts as are acknowledged to give general satisfaction.

All trees and plants are carefully labeled, and securely packed in the best manner, for which a moderate charge, sufficient to cover cost of material only, will be made; but no charge is made for the delivery of packages to the railroad or express offices at Niles.

It is requested that explicit directions for marking and shipping packages accompany each order. When it is left for us to choose the mode of conveyance, we will exercise our best judgment; but as all articles are at the risk of the purchaser after being shipped, we must not be held responsible for any loss or delay that may occur through the negligence of the transportation companies.

We warrant all trees and plants to be good, thrifty and true to label, but having no control over the planting or care after delivery to the buyer, we will not be responsible in any other direction than as stated, and accordingly if any tree or plant should prove untrue to kind, we will either replace the same or refund the amount paid; but in no case will we be liable for any sum greater than that originally paid, and this statement is due notice to buyers of the extent of our responsibility for trees and plants after delivery of the same shall have been accepted by the buyer.

Our customers are requested to notify us immediately of any errors that may be committed in filling their orders, so that we may at once rectify the same, as we desire to conduct our business in all respects satisfactorily to those who favor us with their confidence.

Orders from unknown correspondents **must** be accompanied by the cash or satisfactory reference. Orders to be sent C. O. D. **must** be accompanied by at least one-half the amount in cash; otherwise they will receive no attention.

Remittances may be made by draft on San Francisco, Wells Fargo & Company or postoffice money orders on Niles, or cash by express, prepaid.

All communications to be addressed to

CALIFORNIA NURSERY COMPANY,
NILES, CALIFORNIA.

PLEASE NOTE

The following descriptions are concise and cover the more conspicuous features only. Extended descriptions are out of place in a book of this nature. For greater detail see some of the horticultural works listed on page 39. We carry these in stock and can fill orders without any delay.

The time of ripening is based on conditions here, covering the bay country and most of the Santa Clara Valley; for other sections an allowance, earlier or later, must be made, remembering that in sections where the season of early fruit is advanced that of late kinds is usually retarded.

Fruit Department

All our Fruit Trees are grown on whole Seedling roots. The advantages of these in promoting the health and thriftiness of trees over others grafted on pieces or sections of roots, or budded on stocks grown from cuttings, is acknowledged by the best authorities and is easily apparent to the most casual observer. All two-year old trees are branched low and are stocky, having been headed back when yearlings, two feet above ground, except where noted.

All of our Apple Trees and Grapevines are fumigated with hydrocyanic gas when dug, as are the buds, cions and cuttings prior to budding, grafting or planting out in Nursery. This positively kills any insects that may be thereon without any injury to trees or vines.

APPLES

WOOLLY APHIS PROOF VARIETIES.

We have grown Northern Spy and Winter Majetin on their own roots for the past twenty years. These are the varieties used principally in Australia where the Woolly Aphis is so very destructive to Apple Trees. Here in California there are only certain localities where this pest does any injury in affecting the growth. Some varieties are more subject to it than others, and consequently suffer more.

Any other variety can be grafted upon these two sorts either near the ground or in the limbs. This gives the roots perfect immunity from the Woolly Aphis, which can easily be overcome if it appears in the tops.

The Northern Spy and Winter Majetin are very strong and robust growers, making a very large root-system, much stronger than the ordinary seedlings used for stocks. Varieties of weak and slow growth make large trees when grafted on these.

NORTHERN SPY—Large, roundish, and somewhat conical; pale yellow striped with red; rich, pleasant flavor; rapid and erect grower. January to March.

WINTER MAJETIN—Medium size, roundish with smooth skin; dark green covered with brownish red on sunny side; flesh greenish white, firm, crisp with pleasant flavor. November to January.

For the benefit of those who wish to get trees already grafted on Woolly Aphis Proof roots we are propagating some of the leading varieties in that way. A list of these will be found in our No. 3 Catalog, issued annually.

NEW VARIETY.

WINTERSTEIN—Luther Burbank's production. The first Apple he ever sent out. It has all the good qualities and high flavor of the Gravenstein, and ripens from three to four months later in the season.

SUMMER VARIETIES.

- AMERICAN SUMMER PEARMAN**—Medium to large; oblong; striped and dotted with red; tender, juicy; early bearer. August and September.
- CAROLINA RED JUNE**—Medium; irregular; deep red; good; very productive and early bearer. June and July.
- CHENANGO STRAWBERRY**—Large, oblong; red and yellow, very handsome; flesh white, tender and juicy. August.
- DUCHESS OF OLDENBURGH**—A large Russian apple; roundish, streaked red and yellow; tender, juicy and pleasant; best early cooking apple. August.
- EARLY HARVEST**—Medium size; pale yellow; tender, mild, fine flavor; erect grower and good bearer. July.
- EARLY STRAWBERRY**—Medium size; elongated; almost deep red; tender, with a mild, pleasant flavor. July.
- GRAVENSTEIN**—Large, rather flattened; yellow freely marked with red; juicy, high flavored and of excellent quality; good grower and prolific bearer. August.
- KESWICK CODLIN**—Large; oblong; pale yellow; excellent for cooking; abundant bearer when quite young. August and September.
- MAIDEN'S BLUSH**—Rather large; solid yellow with clear red cheek; flesh tender, white; sprightly, pleasant, sub-acid flavor; heavy bearer. August and September.
- RED ASTRACHAN**—Large; roundish; deep crimson; very handsome, juicy, good, though rather acid; an early and abundant bearer; the best early apple. July and August.
- SWEET JUNE**—Medium or below; whitish; excellent; superb tree, vigorous, upright, hardy; early and profuse bearer. August.
- WILLIAM'S FAVORITE**—Large; oblong; deep red; flesh yellowish white, mild and agreeable; a moderate grower but great bearer. August.
- WHITE ASTRACHAN**—Very large; roundish; very smooth and nearly white; a favorite market sort. August.
- YELLOW TRANSPARENT**—Introduced from Russia; medium size; somewhat conical; skin clear, pale yellow; flesh white, crisp, tart and of very good flavor, very early.

AUTUMN VARIETIES.

- ALEXANDER**—Very large; greenish yellow streaked with red; medium quality; hardy and fairly productive; an excellent market sort. September.
- FALL PIPPIN**—Very large; roundish oblong; yellow; flesh tender, juicy and rich; valuable for all purposes. September and October.
- FAMEUSE (Snow Apple)**—Medium size; deep crimson; flesh snow white; sprightly and agreeable; a fine dessert fruit. October.
- GLORIA MUNDI**—Extremely large; roundish; greenish yellow; valuable for cooking and drying. October.
- GOLDEN PIPPIN**—Very large, roundish; quite yellow at maturity; flesh yellowish, juicy, tender, mild, sub-acid. October.
- GOLDEN RUSSET**—Medium size; dull russet; tinged red on exposed side; flesh greenish, crisp, juicy and high flavored. September and October.
- HAAS**—Large, flat and ribbed; yellowish green, streaked and nearly covered with dull, brownish red; flesh tender, juicy, sub-acid. August and September.
- HOOVER**—Large; dark red with light dots; juicy, acid, crisp, and good flavor. October and November.

- HUBBARDSTON'S NONSUCH**—Large, roundish; yellowish ground, with stripes and spots of red; sweet and rich; very highly esteemed. October.
- JONATHAN**—Medium to large; conical; striped, mostly red; tender, juicy, rich vinous flavor; very productive; good keeper; one of the best varieties either for table or market. October and November.
- KING OF TOMPKINS COUNTY**—Very large; yellow splashed with crimson; rich, sub-acid flavor. Vigorous grower and good bearer. October.
- MARSHALL RED (Red Bellflower)**—Very large; oblong; deep crimson; flesh fine grained; aromatic. September and October.
- RAMBO**—Medium; yellowish, with dull red streaks and large dots; tender and mild flavored. October.
- RED BIETIGHEIMER**—Large to very large; roundish; skin pale, cream-colored ground, mostly covered with purplish crimson; flesh white; firm, sub-acid, with a brisk, pleasant flavor. Early fall.
- RHODE ISLAND GREENING**—Large; slightly flattened; greenish yellow; flesh yellow, fine grained and excellent. A regular and heavy bearer in almost all localities. October to December.
- ROXBURY RUSSET**—Large; surface rough, greenish, covered with russet; rich sub-acid flavor. October and November.
- SKINNER'S SEEDLING (Skinner's Pippin)**—Large; skin thin, pale yellow, often with a blush on sunny side; flesh very tender, juicy and sub-acid; tree a close, vigorous grower. Considered one of the best early fall varieties. September.
- TWENTY-OUNCE (Cayuga Red Streak)**—Very large, roundish, greenish yellow striped red; medium quality, rather coarse grained, but a brisk, sprightly, sub-acid flavor. October.
- WEALTHY**—Medium size, roundish; whitish yellow, shaded with deep, rich crimson in the sun; flesh white, fine-grained, tender, juicy, vinous, sub-acid. Excellent dessert sort. September.

WINTER VARIETIES.

- ARKANSAS BLACK**—Large; round, regular; smooth and glossy; yellow where not covered with deep crimson, almost black; flesh very yellow, firm, fine-grained, juicy; flavor sub-acid, pleasant, rich. A long keeper.
- BALDWIN**—Large, roundish; deep bright red; juicy, crisp, sub-acid, good flavor; very productive. November to December.
- BEN DAVIS**—Large, handsome, striped, and of fair quality; productive and late keeper. October and November.
- CANADA REINETTE**—Extra large; light greenish yellow, with faint blush on sunny side; flesh white, juicy, crisp, sharp, sub-acid. January.
- DOMINIE**—Medium to large; pale striped; juicy, firm, fine grained; immense grower and bearer. January to April.
- ESOPUS SPITZENBERG**—Large; tapering; light red, delicately coated with light bloom; flesh butter yellow, crisp, rich, sprightly, vinous flavor; one of the best. November to January.
- GRIMES' GOLDEN PIPPIN**—Medium to large; skin golden yellow, sprinkled with gray dots; of beautiful appearance and good flavor. December.

- LADY**—Small; flat; yellow with glossy red cheek; very ornamental for dessert; flesh crisp, juicy and pleasant. November to January.
- LIMBER TWIG**—Medium; dull red; valuable for great productiveness, hardihood, and long keeping. December to April.
- LAWVER**—Large, brilliant red with small dots; flavor moderate; long keeper; tree vigorous and hardy. December to April.
- MISSOURI PIPPIN**—Large; pale whitish yellow splashed with light and dark red, flesh whitish; crisp, moderately juicy, sub-acid. December to April.
- NICKAJACK**—Large; roundish; striped; fair quality; vigorous grower; popular in the south. December to April.
- NORTHERN SPY**—Large; roundish and somewhat conical; pale yellow, striped with red; rich, pleasant flavor; rapid and erect grower. January to March.
- ORTLEY** (White Bellflower)—Large; oblong; whitish yellow; very productive; flesh white, fine grained; tender, juicy, sub-acid. December and January.
- PECK'S PLEASANT**—Large; pale yellow, with brown cheek; flesh firm and rich. December to March.
- RAWLE'S JANET**—Medium to large; yellow striped with red; flesh yellow, tender, juicy, with a pleasant vinous flavor; prolific bearer. January to March.
- RED CANADA**—Medium; yellow shaded with red; flesh white, tender, crisp, retaining its fine delicate flavor to the last. November to January.
- RED PEARMAIN**—Large yellow; shaded and striped with red; flesh crisp, juicy, sub-acid. One of the best shipping apples grown in Santa Cruz county, Cal.
- RED CHEEK PIPPIN**—Large, beautiful; red cheek on yellow ground; fine, brisk, aromatic, sub-acid flavor. A great favorite in Oregon. November to March.
- ROME BEAUTY**—Large; yellow striped with bright red; very handsome; flesh tender, juicy, sprightly. December to February.
- SMITH'S CIDER**—Large; handsome; red and yellow; juicy, acid. A vigorous grower and abundant bearer. December to March.
- SONOMA**—Large; pale yellow striped red; flesh tender, juicy; agreeable flavor. December to January.
- STARK**—Large; roundish; greenish yellow with red stripes; flesh firm and juicy; valuable as a late keeper. December to March.
- SWAAR**—Large; regularly formed; golden yellow with numerous brown specks; flesh fine-grained and tender; rich, aromatic flavor. December to March.
- TOLMAN'S SWEETING**—Medium size; whitish yellow; firm, fine-grained with a rich, sweet flavor. November to March.
- VANDEVERE**—(Newtown Spitzenberg)—Medium size; yellow striped with red; flesh yellow, rich, and fine; vigorous and productive. November to January.
- VIRGINIA GREENING**—Large, greenish yellow; flesh yellow, compact, pleasant, sub-acid. A late keeper, and good market variety.
- WAGENER**—Medium size; deep red in the sun; flesh yellowish, very tender, juicy, excellent, high flavor. January and February.
- WHITE WINTER PEARMAIN**—Large; roundish; conical; pale yellow; flesh yellowish, tender and juicy with extra high flavor; one of the best. December to February.
- WINESAP**—Medium size; oblong; skin smooth, dark red; flesh yellow, firm, crisp, with a rich, high flavor; a productive bearer. November to February.

WOLF RIVER—Large, handsome apple; greenish yellow, shaded with light and dark red; juicy, pleasant, with a peculiar, spicy flavor. November.

YELLOW BELLFLOWER—Very large; oblong; skin smooth, pale lemon yellow; often with a blush next the sun; flesh tender, juicy, crisp, with a sprightly sub-acid flavor; one of the very best. October to January.

YELLOW NEWTOWN PIPPIN—Large; yellow with brownish red cheek; firm, crisp, juicy, with a very rich, high flavor. Generally considered the best winter apple in California. December to March.

YORK IMPERIAL—Medium size; skin whitish, shaded with crimson in the sun; flesh yellowish, firm, crisp, juicy, pleasant, mild, sub-acid. November to January.

CRAB APPLES

HYSLOP—Almost as large as the Early Strawberry Apple; deep crimson; very popular on account of its large size, beauty and hardiness; late; tree remarkably vigorous.

LARGE YELLOW SIBERIAN—Large; beautiful golden yellow.

RED SIBERIAN—Fruit small, about an inch in diameter; yellow, with scarlet cheek; beautiful; tree an erect, free grower; bears when two or three years old.

TRANSCENDENT—A beautiful variety of the Siberian Crab; large; red and yellow; tree a remarkably strong grower.

WHITNEY—Large; skin smooth, glossy green, striped, splashed with carmine; flesh firm, juicy, and flavor very pleasant.

PEARS

SUMMER VARIETIES.

BARTLETT—Large; smooth; clear yellow; flesh white, juicy, buttery and highly perfumed. The most popular sort in this State; the best early variety, and has no competitor for market or canning. August.

BLOODGOOD—Medium size; yellow, dotted and streaked with russet; rich, juicy, sugary. August.

CLAPP'S FAVORITE—Large; greatly resembling Bartlett; ripens a few days earlier. An excellent medium early variety.

DEARBORN'S SEEDLING—Below medium size; pale yellow, sprinkled with small dots; melting and delicious; tree a vigorous, rapid grower, bearing young and abundantly. July.

DOYENNE D'ETE—Small; one of the first pears to ripen; melting, sweet and good. July.

LAWSON (Comet)—Medium to large; crimson on bright yellow ground; flesh fine grained, juicy, rich and sweet. August.

LE CONTE—Large; bell-shaped; rich, creamy yellow when ripe; very smooth and fine for cooking. July.

MADLINE—Medium size; yellowish green; very juicy, melting and sweet; the earliest sort we have. June and July.

ROSSNEY—Medium to large; skin creamy yellow with crimson blush; flesh fine grained, melting, very juicy and sweet; core unusually small; strong grower; quality unexcelled; as good or better than Bartlett, and ripens two weeks later.

SOUVENIR DU CONGRESS—Resembles Bartlett, but larger; skin smooth, bright yellow when fully ripe. Flesh like Bartlett, but free from the strong, musky aroma, and firm to the core. August.

AUTUMN VARIETIES.

BEURRE BOSCH—A large and beautiful russety sort; very distinct; long neck; melting, high flavored and delicious. September.

BEURRE CLAIRGEAU—Very large; pyriform; yellow, shaded red; nearly melting, high flavored; one of the earliest and most prolific bearers. October.

BEURRE D'ANJOU—Large; russety yellow, often with a fine red cheek; flesh perfumed, buttery and melting. October and November.

BEURRE DIEL—Large, productive, and handsome; yellow, marked with large brown dots; flesh a little coarse-grained, but rich, sugary and buttery. October.

BEURRE HARDY—Large; cinnamon russet, with sometimes a red cheek; juicy, melting, very pleasant flavor. September.

B. S. FOX—Of the largest size; rich, russety red; flesh fine-grained, buttery, juicy, with an exceedingly pleasant, sub-acid flavor; quality decidedly best. September and October.

DANA'S HOVEY (Winter Seckel)—Small; greenish yellow with russet dots; juicy, sweet and aromatic. One of the most valuable pears. October to December.

DOYENNE DU COMICE—Large; pyriform; fine yellow, lightly shaded with russet and crimson; melting, buttery, rich, sweet, slightly aromatic. October.

DUCHESS D'ANGOULEME—Very large with uneven surface; dull yellow; buttery, rich, juicy and excellent; tree upright grower, very vigorous and productive. Succeeds particularly well on quince root. October and November.

FLEMISH BEAUTY—Large; pale yellow, nearly covered with russet; rich, juicy, melting and sweet; very vigorous and productive. September.

HOWELL—Large; light waxen yellow with small brown dots; juicy, melting, brisk, vinous; a valuable variety. September.

IDAHO—Large; resembles Duchesse d'Angouleme in shape and color; flesh white, exceedingly fine-grained, very tender and buttery, with a rich, sub-acid flavor. Ripens about a month later than Bartlett.

KIEFFER'S HYBRID—Large; pyramidal; skin rich golden yellow, thickly sprinkled with small dots; flesh rather coarse, juicy, with a pronounced quince flavor. Bears early; extremely prolific and the strongest grower we have. September and October.

LOUISE BONNE DE JERSEY—Large; yellow with dark red cheek; very juicy, with a sub-acid flavor. September.

ONONDAGA (Swan's Orange)—Very large; yellow; melting and high flavored. October.

SECKEL—Rather small; regularly formed; yellow with russet red cheek; flesh cream color; flavor rich, spicy, unique and characteristic. Excels all other sorts in quality. September.

WHITE DOYENNE—Medium to large; pale yellow; fine-grained; rich, high flavor. November.

WINTER VARIETIES.

BEURRE GRIS D'HIVER—Large; golden russet; juicy, melting, rich flavor. December.

COL. WILDER—Fruit medium to large; roundish, obtuse, pyriform; skin light yellow, with a shade of light orange; flesh whitish yellow, juicy, melting, very sweet, with a peculiar flavor; tree is a very vigorous grower. December to January.

- DOYENNE D'ALENCON**—Large, yellow, sugary, very rich, sprightly and highly perfumed; very good. December and January.
- EASTER BEURRE**—Very large; yellowish green; fine grain; very buttery, melting and juicy, with a sweet and rich flavor. One of the best keepers. December to March.
- EMILE D'HEYST**—Large, pyriform; clear yellow, brownish orange cheek; fine-grained, juicy, melting, sweet, slightly vinous and aromatic. December.
- FORELLE (Trout)**—Oblong; pyriform; lemon yellow, washed with deep red on the sunny side; flesh white, fine-grained, buttery, melting, slightly vinous. October and November.
- GLOUT MORCEAU**—Large; clear yellow; fine-grained, sugary, rich. December.
- P. BARRY**—Large to very large; elongated pyriform; deep yellow, nearly covered with rich golden russet; flesh whitish, fine, juicy, buttery, melting, rich and slightly vinous, tree healthy and regular bearer. January to March.
- POUND**—Enormous; very handsome; yellow with red cheek; much esteemed for cooking. Tree vigorous and productive. Among the latest to ripen.
- VICAR OF WINKFIELD**—Large; elongated; pale yellow; generally juicy with a good sprightly flavor. December and January.
- WINTER BARTLETT**—Large; yellow with large brown dots and slight blush on sunny side; perfectly smooth. Size, color and shape much like Bartlett; very valuable for sections subject to late frosts; a splendid sort in every way. Very late.
- WINTER NELIS**—Medium size; dull russet; melting, juicy, buttery and of the highest flavor. Does not bear regularly in some sections. December and January.

Dwarf Pears on Quince Roots

Pears budded on quince root become decidedly dwarfed, bear earlier and yield larger and better fruit of some varieties. Requiring only a small amount of space, they are admirably adapted to small gardens and for home use. Our No. 3 Catalogue, issued annually, gives a list of the varieties we propagate in this manner.

CHERRIES

HEARTS AND BIGARREAUS.

(SWEET CHERRIES.)

- BELLE D'ORLEANS**—Above medium size; roundish heart-shaped; whitish yellow, half covered with pale red; very juicy, sweet and excellent. May to June.
- BING**—Large; dark brown or black; very fine, late; vigorous grower with heavy foliage; a good shipping variety.
- BLACK EAGLE**—Large; deep purple or nearly black; flesh deep purple; tender with rich, high-flavored juice. June.
- BLACK TARTARIAN**—Largest size; bright purplish black; flesh purplish, thick, juicy, very rich and delicious; tree a remarkably vigorous, erect and beautiful grower and an immense bearer; the best of the black Cherries.
- BURR'S SEEDLING**—Large; yellow, shaded with red, sweet and rich; vigorous and great bearer.
- CALIFORNIA ADVANCE**—Dark purple turning black; rich, sweet and firm; a seedling of Early Purple Guigne, but a week earlier; a great bearer; one of the best early Cherries.

- CENTENNIAL**—A seedling of Napoleon Bigarreau. Larger than its parent; beautifully marbled and splashed with crimson on a pale yellow ground; its keeping qualities render it the best shipping variety.
- CHAPMAN**—Seedling of Black Tartarian; said to be larger, finer and earlier; ripens immediately after Early Purple Guigne.
- CLEVELAND BIGARREAU**—Large, clear red and yellow; juicy, sweet and rich; productive; strong grower. Early.
- COE'S TRANSPARENT**—Medium size; pale amber, red and mottled next the sun; tender, sweet and fine. Early June.
- EARLY LAMAURIE**—Medium size; dark purple; flesh rich, juicy, excellent. The earliest of all.
- EARLY PURPLE GUIGNE**—Small to medium; purple; tender, juicy and sweet. May and June.
- ELTON**—Large; pointed; pale yellow, nearly covered with light red; juicy, with a very rich and luscious flavor; one of the best. June.
- GOVERNOR WOOD**—Large, light yellow, shaded with bright red; flesh nearly tender, juicy, sweet, rich and delicious; vigorous grower and very productive. June.
- GREAT BIGARREAU** (Monstreuse de Mezel)—Largest size; dark red, or quite black; very sweet; firm and juicy. Rather late.
- KNIGHT'S EARLY BLACK**—Large; black; tender, juicy, rich, and excellent; high flavor. May and June.
- LAMBERT**—Large size and good quality; deep rich red; flesh firm, and flavor unsurpassed; excellent shipping variety; regular and heavy bearer. Ripens two weeks later than Napoleon Bigarreau.
- LEWELLING** (Black Republican, Black Oregon)—Large size; cross between Napoleon Bigarreau and Black Tartarian, having the solid flesh of the former and the color of the latter. Very late and good.
- NAPOLEON BIGARREAU** (Royal Ann)—A magnificent Cherry of the largest size; pale yellow, becoming amber in the shade, with a bright red cheek; flesh very firm, juicy, and sweet. Free grower and enormous bearer.
- PONTIAC**—Large, dark purplish red; half tender, juicy, and agreeable. Late.
- ROCKPORT BIGARREAU**—Large; pale amber in the shade, light red in the sun; half tender, sweet and good; excellent and handsome; good bearer.
- SCHMIDT'S BIGARREAU**—Largest size; deep black; very firm; fine flavor; good market and shipping variety. Latest sweet sort.
- YELLOW SPANISH**—Large; pale yellow with red cheek; flesh firm, juicy and delicious; one of the best, most beautiful and popular of all light colored Cherries. June.

Dukes and Morellos

(SOUR OR "PIE" CHERRIES.)

- BELLE MAGNIFIQUE**—Large; red; excellent for cooking and fine for table when fully ripe; rather acid, tender, juicy, and rich. Late.
- EARLY RICHMOND**—Red; acid; valuable for cooking; very productive.
- EMPRESS EUGENIE**—Large; dark red; flesh juicy, rich; similar in appearance and quality to May Duke, ripening about ten days before it.

ENGLISH MORELLO—Large; dark red, nearly black; tender, juicy, rich, acid; productive and late.

LARGE MONTMORENCY—A beautiful, large, red, acid Cherry; larger and finer than Early Richmond, and fully ten days later.

MAY DUKE—An old, well-known, excellent variety; large; dark red; juicy; sub-acid; rich.

NOUVELLE ROYALE—Larger than May Duke; dark, glossy leaves, and compact habit of growth; the largest and latest of the Duke Cherries.

OSTHEIMER WEICHSEL—Large; roundish oblate, slightly compressed one side; red, quite dark at maturity; stalk long; flesh liver-color, tender, juicy, almost sweet sub-acid; very good.

REINE HORTENSE—Very large; glossy red or deep pink; finely mottled; tender, juicy, nearly sweet, and delicious.

PLUMS

NEW VARIETIES.

BARTLETT—Originated by Luther Burbank; medium size; oval, conical; light yellowish crimson; flesh salmon colored; flavor delicious, peculiarly like that of a Bartlett Pear; tree very erect grower, and bears heavily; freestone. Ripens just before Burbank.

COMBINATION—Originated by Luther Burbank. His description follows: "An extremely handsome, large, early, light crimson Plum, of the very best quality, ripening here July 12th, and about as early as Climax; early, regular, and abundant bearer of large, nearly globular fruit of uniform size; flesh straw-color, extremely sweet, with a very pronounced pineapple flavor; stone small, and nearly free when fully ripe."

EXTRA EARLY CHERRY—Originated in this nursery; of the Myrobolan type; about one inch in diameter; bright red; flesh yellow with agreeable flavor. Ripens here May 26th, and will probably prove even earlier in most sections. A sure and heavy bearer with us. We have shipped the fruit several years to the San Francisco market, where, on account of its extreme earliness and attractive appearance, it has brought the highest prices.

FIRST—Originated by Luther Burbank, who states that it is a combination cross of six varieties, and describes it as follows: "In introducing this new Plum, I confidently make the statement that it is the EARLIEST OF ALL PLUMS, ripening here June 15th, fully three weeks earlier than Red June, and also it is the LARGEST, HANDSOMEST and most PRODUCTIVE of all very early Plums. The fruit is of a good medium size, pale amber, faint blush on the sunny side, half transparent; flesh same color; moderately firm, sweet, juicy, and good, especially so when just at the right stage of ripeness; tree of medium growth; never fails to produce all it can hold."

JAPANESE VARIETIES.

(INCLUDING JAPANESE HYBRIDS.)

ABUNDANCE—Large; globular with point at apex; showy and beautiful; bright cherry color with decided white bloom; flesh yellow, exceedingly juicy, tender and sweet; extremely early and profuse bearer; very strong grower. July and August.

AMERICA—Originated by Luther Burbank; large; roundish oval; beautiful, glossy red; flesh light yellow; rich and delicious. July.

- APPLE**—Originated by Luther Burbank. Large; flat like a tomato; two and one-half inches in diameter; deep reddish purple; flesh deep crimson; small pit; sweet, sub-acid, high flavor; a most delicious variety. Ripens after Burbank.
- BERCKMAN'S**—Large; round, slightly oblong; yellow shaded bright red with light purplish bloom; flesh yellow, of excellent quality; tree vigorous, productive and a reliable bearer; exceptionally good keeper; clingstone. Ripens early in July. With us one of the very best early varieties.
- BOTAN**—Large; round with blunt point; pit small; flavor peculiar but agreeable; tree a good grower. Ripens early in August.
- BURBANK**—Large; rich, cherry red slightly mottled with yellow; flesh deep yellow, juicy, very sweet when fully ripe; agreeable flavor; tree vigorous grower; bears early. August.
- CHALCO**—Originated by Luther Burbank. A cross between Burbank and Simon; large; flat like a tomato; greenish purple; flesh yellow, very firm, sweet and aromatic; pit very small; excels all other Japanese varieties in excellence of flavor. August.
- CLIMAX**—Originated by Luther Burbank. Very large; heart shaped; skin thick, firm, deep vermilion red; flesh yellow. A superbly rich variety. Ripens middle of July, and commands the highest price in Eastern markets. Vigorous grower and very productive.
- HALE**—Very large; round; skin orange thinly overlaid with mottled red; flesh yellow, soft and juicy with delicious, slightly acid, peach flavor. Very heavy bearer. Ripens end of July.
- KELSEY JAPAN**—Very large; greenish yellow, covered with red on the sunny side; flesh very solid and firm when ripe; juicy, and with a rich, vinous flavor; pit very small. September.
- SATSUMA**—Fruit large, nearly round; dark red; flesh dark red; solid color from skin to pit; firm, rather juicy; fair flavor; pit very small. Extremely productive. Late July and early August.
- SIMON** (*Prunus Simoni*)—From China. Shape and color like a tomato; flesh yellow of a peculiar flavor; keeps a long time after picking. Tree thrifty and very erect, upright grower. July.
- WICKSON**—Originated by Luther Burbank. Very large; glowing carmine with a white heavy bloom; flesh firm, sugary, delicious; pit small. Remarkable for long keeping. Tree vigorous and upright. August.

EUROPEAN VARIETIES.

- BAVAY'S GREEN GAGE** (*Reine Claude de Bavay*)—Large, roundish, greenish yellow; fine flavor; highly recommended for canning. September.
- BRADSHAW**—Very large; dark purple; juicy and good; fine early Plum, adhering partially to the stone. July and August.
- CALIFORNIA RED**—Large, light red; firm flesh and small pit; a good shipping Plum. June to July.
- CHERRY**—Very early, medium size; pale red, sweet, juicy, and sub-acid. June and July.
- CLYMAN**—Large; mottled reddish purple, with beautiful blue bloom; freestone; flesh firm, dry and sweet; valuable for shipping on account of its extreme early ripening. June and July.
- COE'S GOLDEN DROP**—Large and handsome, oval; light yellow; flesh firm, rich, and sweet; adheres to the stone. September.

- COE'S LATE RED**—Medium size; round; dark red; rich, vinous flavor; hangs on the tree a long time. October to November.
- COLUMBIA**—Very large; round; brownish purple; very rich and sugary; parts freely from the stone. August.
- CZAR**—Large, early, purple; rich and good. July and August.
- DAMSON**—Small, roundish oval; dark purple; much used for preserves. September.
- DIAMOND**—Very large, oval, dark purple; flesh deep yellow, juicy, with a brisk, agreeable acid flavor. It resembles Quackenboss, but is much larger. An immense bearer, and one of the best shipping and preserving Plums in cultivation. August.
- DUANE'S PURPLE**—Very large and handsome; oval, reddish purple; juicy and moderately sweet. August.
- EARLY GOLDEN DROP**—Small, bright yellow; sugary and rich; separates freely from the stone. Early July.
- GRAND DUKE**—A valuable addition to our list of late Plums. Very large; dark purple, covered with blue bloom; sweet and rich when ripe. September.
- GREEN GAGE**—Small; round; greenish yellow with brown dots; very juicy and sweet. Considered to have the finest flavor of the European sorts. August.
- IMPERIAL GAGE**—Medium size, oval; greenish; flesh juicy, rich and delicious. Tree very vigorous and productive; one of the best Plums for canning. July and August.
- JEFFERSON**—Large, oval; yellow with a reddish cheek; flesh very rich, juicy, luscious, high flavor; parts freely from the stone; a very fine variety. August.
- LATE MIRABELLE**—A valuable little yellow Plum for preserving and all culinary purposes. Ripens in October.
- PEACH**—Very large, roundish; brownish red; coarse-grained, but juicy; freestone; pleasant, sprightly flavor. July.
- PERDRIGON ROUGE** (Red Perdrigon)—Medium size; roundish, oval; red, covered with bloom; rich, juicy, and sugary. August.
- PRINCE ENGELBERT**—Large; purple; valuable for dessert and cooking. Flesh yellowish green, sugary, and juicy; freestone. August.
- QUACKENBOSS**—Large, oblong, roundish; deep purple; sprightly, juicy, a little coarse-grained, sweet and sub-acid. August.
- RED EGG** (Red Magnum Bonum)—Large, oval; deep red; rather firm and coarse, with a sub-acid flavor. July and August.
- ROYALE HATIVE**—Medium size; roundish; skin light purple; flesh amber; rich, high flavor; freestone; very good. July.
- VICTORIA**—Large; round, oval; light yellow, marbled and shaded with light lilac and purple; flesh golden yellow; clingstone. August.
- WASHINGTON**—Very large; roundish; greenish yellow, sometimes with a pale crimson blush; flesh yellow, firm, very sweet and luscious; freestone. July and August.
- YELLOW EGG**—Very large; egg-shaped; yellow skin and flesh; rather acid until very ripe, when it becomes sweet; clingstone. August.

PRUNES

- BULGARIAN**—Above medium size; almost round; dark purple; sweet and rich with a pleasant acid flavor. Valuable dried.
- FELLENBERG** (Italian Prune)—Medium size; oval, tapering at both ends; dark purple; flesh greenish yellow, juicy and delicious; freestone; fine for drying. Late.
- FRENCH** (Petite d'Agen)—The well-known variety so extensively planted for drying; medium size, egg-shaped, violet purple; juicy, very sweet, rich and sugary; very prolific.
- GERMAN**—Long, oval and swollen on one side; skin purple, with a thick blue bloom; flesh firm, green, sweet, with a peculiar, pleasant flavor; separates readily from the stone. September.
- GIANT**—Originated by Luther Burbank. Fruit of immense size, as its name implies; dark crimson on yellow ground; produced in great profusion; flesh firm, rich, sweet, delicious, and excellent shipper; freestone. Tree a strong, handsome grower, and an early, regular, heavy bearer.
- HUNGARIAN** (Grosse Prune, Pond's Seedling)—Very large, dark red, juicy and sweet. Its large size, bright color, productiveness, and shipping qualities render it a profitable variety for home or distant market.
- IMPERIALE EPINEUSE**—This has proved to be the largest and finest prune cultivated in California. With its uniform large size, reddish or light purple color, thin skin, sweetness and high flavor, it stands ahead of all other Prunes. It contains more sugar than the French Prune. Analysis shows 20.4 per cent. for the Imperiale Epineuse, and 18.53 per cent for the average of the French Prune. Sixty to eighty per cent of the dried prunes of the Imperiale Epineuse will average 20 to 30 to the pound. Always commands the highest price in the markets.
- ROBE DE SARGENT**—Medium size; oval; skin deep purple, approaching to black, and covered with a thick blue bloom; flesh greenish yellow, sweet and well flavored, sugary, rich and delicious, slightly adhering to the stone; a valuable drying and preserving variety. Dries larger and darker than French.
- ST. CATHERINE**—Medium size, very pale yellow; overspread with thin, white bloom; flesh yellow, juicy, rather firm and adheres partially to the stone; flavor sprightly, rich, and perfumed; a fine old late variety.
- ST. MARTIN**—Medium size; pale yellow, covered with a violet bloom; flesh yellowish, with a rich and excellent flavor; separates readily from the stone. October.
- SILVER**—A seedling of Coe's Golden Drop with which it is almost identical. Bears heavily in some, but not in all districts.
- SUGAR**—Originated by Luther Burbank. Extremely early; very large; ripens August 1st; cures superbly rich, with a yellow flesh, tender and rich in sugar; skin very tender, at first of a light purple, tinted with green, changing at maturity to dark purple, covered with a thick, white bloom. Valuable in localities where the French Prune ripens too late for sun-drying. Contains almost 24 per cent sugar. Tree an unusually vigorous grower and very productive.
- TRAGEDY**—Medium size; skin dark purple; flesh yellowish green; very rich and sweet; freestone. Its early ripening (June) makes it very valuable for shipping.

PEACHES

NEW VARIETY.

OPULENT—Originated by Luther Burbank. A hybrid between Muir Peach and White Nectarine. Medium size; almost globular; skin slightly downy, creamy white with crimson dots and blushes; flesh light straw color throughout; firm yet unusually juicy; flavor combines the sweetness of the Muir with tart of White Nectarine; stone perfectly free. Recommended by Mr. Burbank as "a fruit for home use of surpassing excellence." Ripens just before Early Crawford.

FREESTONE VARIETIES.

Ripen in about the order named.

- BRIGGS' MAY**—Medium size; round; white skin, with red cheek; flesh white, melting, juicy, and sweet. A valuable early variety.
- ALEXANDER**—Very early; medium to large; greenish white, nearly covered with a deep, rich red; very juicy, sweet, and of good quality.
- ADMIRAL DEWEY**—Large; yellow skin and flesh; perfect freestone. Probably the very best early yellow freestone.
- TRIUMPH**—Large; yellow marked with red and crimson cheek; flesh bright yellow, of excellent flavor; pit small and free when perfectly ripe. Ripens with Alexander.
- AMSDEN'S JUNE**—Similar to Alexander in all respects, excepting that its hardness renders it preferable in localities where other sorts are more subject to curl.
- GOV. GARLAND**—A large early peach, of rich, rosy hue, delicious flavor, and of exquisite fragrance when fully ripe.
- YELLOW ST. JOHN**—A favorite Southern kind, nearly the size of Early Crawford, but of better quality; orange yellow, with deep red cheek.
- IMPERIAL**—Fruit large; deep yellow, with dark red cheek; flesh rich and firm; ripens with or before Hale's Early.
- HALE'S EARLY**—Medium size and nearly round; skin greenish, mostly covered with red when ripe; flesh white, melting, juicy, rich, sweet.
- AUSTRALIAN SAUCER**—Medium; flat, hollowed like a saucer on one side, which gives the name; white, with red cheek; flesh white; flavor excellent. For home use only.
- MOUNTAIN ROSE**—Large, round, white, with bright cheek; flesh white, juicy, and very good.
- STRAWBERRY**—Medium size, oval; skin marbled with deep red; flesh whitish, juicy, rich, and of a very delicious flavor.
- GROSSE MIGNONNE**—Large, roundish; skin greenish yellow, mottled with red; flesh yellowish white, melting, juicy, but with very rich, high vinous flavor.
- FOSTER**—Very large; yellow; resembles Early Crawford, but is a few days earlier and of better quality. Fruit very uniform in size.
- EARLY CRAWFORD**—A magnificent, large yellow peach of good quality. Its size, beauty, and productiveness make it one of the most popular varieties.
- GEORGE THE FOURTH**—Large; white with a red cheek; flesh pale, juicy and rich. Tree vigorous, and bears moderate crops of the best quality.
- ROYAL GEORGE**—A beautiful and high-flavored peach; rather large; globular, broad; skin white with deep red cheek; flesh whitish, very red at the stone; very rich.
- MARY'S CHOICE**—Large, yellow; resembling Early Crawford, but ripening later.

- ✓ **EVERBEARING**—A novelty. It blooms and bears fruit during the entire season, ripening in succession. Color reddish purple over a white ground; flesh white, red at the pit and next the skin; the flavor is superb, rich, and delicious. It is one of the Indian or Spanish type of peaches. No commercial value, but desirable for small home gardens.
- ✓ **MORRIS WHITE**—Large; oval; skin white, with a creamy tint when fully ripe; flesh white to the stone; melting, juicy, sweet and rich.
- ✓ **WAGER**—Large, yellow, more or less colored on the sunny side; juicy and of fine flavor. Ripens one week after Early Crawford. Very similar to Muir.
- ✓ **WHEATLAND**—Large; roundish; skin golden yellow, shaded with crimson on the sunny side; flesh yellow, rather firm, juicy, sweet, and of fine quality. Ripens between Early and Late Crawford.
- ✓ **ELBERTA**—Very large; skin golden yellow where exposed to the sun, faintly striped with red; flesh yellow, very fine grain, juicy, rich, sweet and splendidly flavored; tree very prolific, and presents a handsome appearance. It is a perfect freestone, and one of the most successful market varieties, selling usually at higher prices than any other peach.
- ✓ **NEWHALL**—A superb peach of very large size; skin yellow, with a dark red cheek; flesh deep yellow, juicy, and rich vinous flavor; ripens about one week before Late Crawford; tree very hardy, healthy, vigorous, and not affected by curl.
- ✓ **STUMP THE WORLD**—A large and showy peach; skin creamy white, with bright red cheek; flesh white, juicy, and high flavored.
- ✓ **LATE CRAWFORD**—Fruit very large, roundish; skin yellow, with dark red cheek; flesh deep yellow, juicy and melting, with a very rich and excellent vinous flavor.
- ✓ **LADY PALMERSTON**—Large; greenish yellow, marbled with crimson; flesh pale yellow, melting, very good, and a fine market variety.
- ✓ **MUIR**—An excellent bearer, and does not curl; fruit large to very large; a fine shipper, and one of the best canning peaches in the United States; as a drying peach, it excels all others ever introduced.
- ✓ **SUSQUEHANNA**—A large, handsome variety, nearly globular; skin rich yellow, with beautiful red cheek; flesh yellow, sweet, juicy, with a rich, vinous flavor.
- ✓ **LOVELL**—A California seedling; large, almost perfectly round; flesh clear yellow to the pit; firm, and of excellent quality; a superb canning peach, and dries well.
- ✓ **WARD'S LATE**—Rather large; roundish; skin white, with beautiful crimson cheek; flesh white, juicy, rich, and excellent.
- ✓ **PICQUET'S LATE**—Large to very large, round; skin yellow, with a red cheek; flesh yellow, melting, sweet, rich and perfumed. Not subject to curl leaf.
- ✓ **SALWAY**—Large; yellow with crimson cheek; flesh deep yellow; very juicy, melting and rich; the most valuable late variety.
- ✓ **BILYEU'S LATE**—Large; white with a beautiful blush; flesh white; prolific bearer and good shipper.

CLINGSTONE VARIETIES.

- ✓ **TUSCAN**—(Tuskena)—Large; yellow; fine shipper, for which purpose it is especially desirable on account of its early ripening.
- ✓ **BLOOD**—Large; skin deep claret, with deep red veins; downy; flesh deep red, very juicy, vinous and refreshing; esteemed by some for pickling and preserving.
- ✓ **LARGE WHITE**—Large; round; skin white, with light red cheek; flesh tender, sweet, and full of juice; great favorite for preserving in brandy and sugar.

- ✓ **LEMON**—Large; lemon shaped; yellow; flesh firm, yellow and slightly red at pit; flavor rich, sprightly, vinous and sub-acid.
- ✓ **SELLER'S**—A variety of Orange Cling of largest size; flesh yellow, firm, very juicy, and rich. Ripens with Late Crawford.
- ✓ **GOLDEN**—Medium; nearly round; skin yellow; flesh fine-grained, firm, rich and sugary; clear yellow to the pit, which is very small.
- ✓ **RUNYON'S ORANGE**—Superior to the common Orange Cling, and not subject to mildew like that variety; very large; skin yellow, with a dark crimson cheek; flesh yellow, rich and sugary, with a decided vinous flavor.
- ✓ **NICHOL'S ORANGE**—Large; yellow, with purple cheek; flesh yellow; a healthy, vigorous and productive variety, in every way worthy of extensive cultivation.
- ✓ **McKEVITT'S**—Very large; flesh white to the pit; very firm, sugary and rich, with a highly vinous flavor; it bears transportation well. September.
- ✓ **CALIFORNIA**—Very large, round, and regular in shape, nearly covered with a dark, rich red, shaded with orange; flesh deep yellow, with delicate, rich, vinous flavor.
- ✓ **HEATH**—The most delicious of all clingstones; very large; skin downy, creamy white, with a faint blush of red in the sun; flesh greenish white, very tender, and exceedingly juicy, with the richest, highest, and most luscious flavor. Leaves liable to curl.
- ✓ **PHILLIPS**—Large; yellow; flesh clear yellow to the pit, which is very small; exceedingly rich and high flavor. One of the very best canning sorts.
- ✓ **GEORGE'S LATE**—Large; yellow striped with red; flesh white, red around pit; heavy and uniform bearer.
- ✓ **McDEVITT'S**—Very large, single specimens sometimes weighing a pound; skin rich golden yellow, becoming quite red when ripe; flesh very solid and of superior flavor; regular bearer.
- ✓ **HENRIETTA** (Levy's Late)—A most magnificent yellow cling of largest size; skin mostly covered with bright crimson; hardy, productive, and ripens late.

APRICOTS

NEW VARIETY.

BARRY—Large; orange yellow with a pink blush; skin very smooth; pit small; heavy and regular bearer, not having failed to produce crop for twenty years; ripens two weeks before Blenheim or Royal; yields one pound dried to four and a quarter pounds fresh.

STANDARD VARIETIES.

BERGETTI—Very large; resembles St. Ambroise; early.

BLENHEIM—Above medium; oval; orange; flesh deep yellow, juicy and tolerably rich; vigorous grower and regular, prolific bearer.

HEMSKIRKE—Strongly resembles Moorpark in size and color, but differs in bearing better and ripening a little earlier and more evenly. July and August.

LARGE EARLY MONTGAMET—Large; reddish next the sun; flesh orange yellow, very firm; ripens one week before Royal.

LUIZET—From Southern France, where it is one of the best shipping sorts; fruit is of good quality, large size, and ripens early.

MOORPARK—One of the largest, most popular and widely disseminated apricots; deep orange or brownish red; flesh quite firm, bright orange, parting freely from the stone, quite juicy, with a rich and luscious flavor; a favorite canning variety. In some sections a shy and irregular bearer. August.

- NEWCASTLE**—Medium size, round, well shaped, a shade smaller than the Royal, and two to three weeks earlier.
- OULLIN'S EARLY**—An early variety of the Peach Apricot, of large size and good quality. July.
- PEACH**—Very large, handsome, and of delicious flavor; skin deep orange, mottled with dark brown; flesh of a fine saffron yellow color, juicy, rich, and high flavored. August.
- ROYAL**—A standard variety; skin dull yellow, with an orange cheek; flesh pale orange, firm and juicy, with a rich, vinous flavor. Equally valuable for canning and drying. July.
- SARDINIAN**—A small, early apricot; the first of the freestones to ripen; skin white, spotted with crimson; flesh very juicy, with a sprightly, sweet flavor; stone very small.
- SPARK'S MAMMOTH**—Originated in Ventura County; largest size, larger even than Moorpark; skin pale lemon color; flesh clear yellow, very tender, juicy and sweet.
- ST. AMBROISE**—A very large, early Apricot, of a deep yellow color, reddish next the sun, and very smooth; flesh juicy, rich, and sugary. Good shipper, but not very valuable for canning or drying.
- TILTON**—Large; oval, slightly compressed; flesh firm, yellow and parts readily from the stone; heavy and very regular bearer; seems to be more exempt from late frosts than any other variety.

NECTARINES

- ADVANCE**—Large; round; skin green on shaded parts, blotched with red and brown on sunny side; flesh greenish white, rich and sugary, with a rich flavor. The earliest Nectarine. July.
- BOSTON**—Large; deep yellow, with a bright blush and deep mottlings of red; flesh yellow without any red at the stone; sweet though not rich, with a pleasant and peculiar flavor; freestone.
- DOWNTON**—Large; roundish oval; skin pale green in the shade, deep red in the sun; flesh pale green, melting, juicy, and richly flavored. August.
- EARLY NEWINGTON**—Large; roundish; pale green, nearly covered with blotches of red; flesh greenish white, very red next the stone, to which it adheres; juicy, sugary, rich, and very excellent.
- HARDWICKE**—Very large; almost round; skin pale green on the shaded side, entirely covered with dark purplish red next the sun; flesh greenish, melting, juicy, rich, and highly flavored; a most delicious fruit, and regular bearer; freestone.
- HUMBOLDT**—Largest size; skin bright orange yellow, stained, streaked and mottled with very dark crimson in the sun; flesh orange, very tender, juicy and richly flavored; the largest and best of all nectarines introduced lately. September.
- LORD NAPIER**—Largest size; skin pale cream color with very dark crimson cheek; flesh very white, tender, melting and juicy, separating freely from the pit; regular bearer and one of the earliest.
- NEW WHITE (Large White)**—Rather large; nearly round; skin white with a light tinge of red when exposed; flesh white, tender and very juicy, with a rich vinous flavor. The most widely planted and popular variety in this state. August.
- VICTORIA**—Large; roundish; flattened at top; skin greenish yellow, crimson on the sunny side; flesh rich and sweet. One of the best. Ripens early in August.

QUINCES

NEW VARIETIES

PINEAPPLE—Originated by Luther Burbank. Fruit very large, apple-shaped, clear yellow; flesh very tender; can be eaten raw like an apple; makes a high flavored jelly. It is said that it will cook tender in five minutes. Its flavor is delicious, same as that of a pineapple.

SMYRNA—Extremely large; elongated; lemon yellow; cooks tender and has a fine flavor; long keeper; tree strong grower with heavy foliage; very prolific. Ripens with Orange Quince.

STANDARD VARIETIES.

APPLE (Orange)—Large; roundish, with short neck; beautiful bright golden yellow; an old favorite. September.

CHAMPION—Very large; handsome; very productive; flesh tender; flavor delicate, imparting an exquisite quince taste and odor to any other fruit with which it may be cooked.

MEECH'S PROLIFIC—Large; lively orange yellow, of great beauty and delightful fragrance; its cooking qualities are unsurpassed; tree a vigorous grower and immensely productive.

PORTUGAL—A superior variety, of mild flavor; well adapted for mamalade and stewing; turns purplish crimson when cooked; a luxuriant grower.

REA'S MAMMOTH—A very large and fine variety of Orange Quince of recent introduction; strong grower and very productive.

FIGS

THE SMYRNA FIG.

The true Smyrna fig is not only a distinct variety, but constitutes a distinct class, characterized by the possession of only true female flowers. The Smyrna figs were first imported to California some twenty-five years ago and widely distributed. Although these trees grew well and attained large size, they failed to bear any mature fruit. The fault consisted in the impossibility of a proper fertilization of the female flowers. The remedy was found several years later, though most of the Smyrna trees had at that time been dug up as worthless. The sterility of the first Smyrna figs was found to be due to the absence of male or caprifig trees and of the minute wasps which in the old fig regions carry the fertilizing pollen from one flower to the other.

It was not until the United States Government, through its Agricultural Department, imported the wasps or *Blastophagae*, that Smyrna fig culture was made a success in California. The first importation of wasps was made eight years ago, and colonies of wasps were established at Fresno and at Niles. At our nurseries these colonies have thrived well and increased to such an extent that every caprifig is loaded with wasps. In order to start a Smyrna fig orchard it is necessary to plant both Smyrna fig trees and the wild or Caprifig trees. After the first or second year, when the caprifig trees have commenced to bear, they may be supplied with colonies of wasps by simply procuring figs from our Caprifig trees and suspending them in the other Caprifig trees, the wasps taking care of themselves afterward, perpetuating themselves year after year without any further trouble and concern to the grower.

The fertilization of the fig flowers has the effect of producing superior fruits. Only by caprifigation through the wasps can seed be produced in the figs. These seeds possess kernels of a highly aromatic taste, communicating this flavor and aroma to the whole fruit. Besides

the Smyrna figs many other varieties are benefited by caprification, and a few caprifigs may to advantage be planted in every fig orchard or in every place where common fig trees are grown.

There is but one principal variety of Smyrna fig, the one known in Smyrna as Lob fig. The Smyrna fig offered by us belongs to this kind. The fig is large, flattened somewhat like an onion, with stalk and neck very short. Skin thin and of yellowish white color. Pulp and flesh amber, juicy, sweet and highly flavored, and delicious both fresh and dried. Fruit ripens continually from August to frost. The dried figs of this variety are known as the Smyrna figs of commerce and bring in the markets of the world the highest prices.

STANDARD VARIETIES.

- ADRIATIC**—Tree a strong and healthy grower; fruit above medium size; skin white and thin; pulp red, fine, exceedingly aromatic and changes to an amber color when dried.
- AGEN**—Medium size, roundish; skin green with a brownish tinge; flesh of a dark red blood color; most delicious. Very late.
- ANGELIQUE**—Medium size; roundish, and flattened like an onion; skin yellow; flesh white under the skin, slightly tinged with rose toward the center. When fully ripe the fruit is of good quality and perfumed. Early.
- BLACK ISCHIA**—Medium size; dark purple, almost black when ripe; flesh deep red, sweet and luscious; tree hardy; an excellent bearer.
- BOURJASOTTE BLANCHE**—Medium size; round and somewhat flattened; yellowish at maturity, and covered with a thin gray bloom; flesh dark blood red, thick and stiff; a good fig.
- BROWN TURKEY**—Large; pyriform; skin brownish red with blue bloom; pulp sweet and good; a very early, prolific and hardy variety.
- BRUNSWICK**—Very large and pyriform; skin greenish yellow in the shade, pale brown on the other side; a very rich and excellent fig.
- CELESTE**—Fruit large; reddish brown; flesh dark red; highly prized for table preserves and crystallizing; will dry up and improve in saccharine matter if left on the tree.
- COL DI SIGNORA NIGRA**—Large; pyriform; dark chocolate color; flesh very dark red throughout; exceedingly rich and sugary.
- DAUPHINE**—Large; round; turbinate; skin violet red; flesh red; one of the varieties grown for the Paris market; tree very hardy and ripens its fruit well.
- DOREE**—Medium; oblong; color bright yellow; flesh salmon rose, rich and sugary flavor.
- DRAP D'OR**—Large; oblong; greenish yellow, with a brown cheek; flesh light rose color, turns amber when fully ripe; very rich, fine-grained and sweet.
- DU ROI**—A delicious fig of medium size; skin yellowish green; flesh white.
- LARDARO**—Large; oblong; skin pale yellow with a brown cheek; flesh deep red, rich and sugary.
- MADELEINE**—Large; pyriform; skin light yellow; flesh light amber, fine-grained, rich, sugary flavor. It is a heavy bearer and ripens its crop all in two weeks' time.
- MISSION (California Black)**—The well-known local variety; fruit large, dark purple, almost black when fully ripe; makes a good dried fig; tree grows to a very large size, and bears immense crops.
- NEGRO LARGO (San Pedro Black)**—Very large; long pyriform; skin jet black; flesh pale red, very tender and juicy, with rich, thick and highly flavored juice. Largest fig known.
- PINGO DE MEL**—Large, skin pale yellowish; flesh white, tinted amber; extra fine flavor; heavy bearer and strong grower; unsurpassed for its first crop of figs.

- RONDE NOIR**—Large; roundish; greenish yellow covered with dark purple; flesh amber color, fine-grained, rich and sweet.
- RONDE VIOLETTE HATIVE**—Large; roundish; oval; skin yellow, covered over with pale brown; flesh dark red, fine-grained, tender, rich; ripens early.
- ROYAL VINEYARD**—Medium size, long, pyriform; skin very thin, hairy, reddish brown or purple; flesh bright reddish, very juicy and melting.
- SAN PEDRO**—Nearly round, and somewhat flattened; bright deep yellow in the sun; pulp rather coarse but sweet; good flavor.
- WARREN'S BROWN TURKEY**—Very large; greenish violet; flesh rosy amber streaked with violet; strong grower and heavy bearer.
- WHITE GENOA**—Fruit very large; reddish yellow; rich and fine-grained; skin light green. It produces large crops during the entire season until October.
- WHITE ISCHIA**—Small; pale greenish yellow; flesh purple, highly flavored and luscious; will ripen its fruit along the coast, where the finer varieties do not mature.

Caprifigs

These are the wild figs which furnish the pollen by which the Smyrna figs are fertilized through the aid of the fig-wasp (*Blastophaga grossorum*) that lives and breeds in the Caprifigs. Without Caprifigs the Smyrna figs cannot be made to bear. Consequently a few Caprifigs should always be planted at the same time as the Smyrna figs. Later on colonies of wasps or *Blastophagae* may be readily established. There are many varieties of Caprifigs known, some valued for some certain quality, others for another. We have on our ground eighteen varieties of Caprifigs imported from Turkey, Italy, Africa and Dalmatia; the one from the latter place, known as the Milco, being unsurpassed for carrying the wasps.

NUT TREES

ALMONDS—New Variety

JORDAN—Introduced from Spain, where they are grown largely for export. This variety sells in New York from 8 to 10 cents per pound more than any other. The Jordan is the largest, sweetest and finest flavored of all the Almonds. The kernels have a very thin skin and are plump, filling the shell, which is hard. The flavor and texture of the flesh surpass in delicacy any other kind. Jordan Almonds are preferred by confectioners, owing to their large size and thin skins, for making salted and sugared Almonds. We sent samples grown on our own trees at Niles to the U. S. Consul, B. H. Ridgely, at Malaga, Spain, who had three prominent dealers test them. They all pronounced them the true Jordan Almond. The stock we offer is all propagated from our own bearing trees that have had a full crop for the last six consecutive years.

SOFT SHELL VARIETIES.

- DRAKE'S SEEDLING**—Of the Languedoc class, very prolific and a regular abundant bearer. Last to bloom.
- I. X. L.**—Tree a sturdy, rather upright grower; nuts large; hulls easily; shell soft but perfect.

LANGUEDOC—Nut large; shell thin; kernel sweet and perfect. Irregular bearer.

LEWELLING—An immense bearer; tree of drooping habit; nuts large and good; hulls easily.

NE PLUS ULTRA—A sturdy and rather upright grower; extremely prolific, producing its nuts in bunches all over the twigs; nuts large and long; almost invariably of one kernel; of fine flavor; hulls readily.

TEXAS PROLIFIC—Nut medium size; shells perfect and well filled. As the name indicates, this is a very heavy and regular bearer. It is of the greatest value for planting with other sorts to increase their yield by aiding in pollination. Tree is a fine, strong grower.

PAPER SHELL VARIETIES.

KING'S SOFT SHELL—Originated in San Jose, Cal.; shell very thin and soft; regular and abundant bearer.

NONPAREIL—Of a sweeping style of growth, but still forms a beautiful tree; an extraordinarily heavy and regular bearer, with very thin shell.

PAPER SHELL—Medium size; shell very tender, easily broken with the fingers; kernel large, white and sweet.

PRINCESS—The finest of all the Paper Shell class; fruit about one inch and a half long; oval; kernel large, white, and very sweet.

BUTTERNUT

An ornamental tree of medium growth, quite valuable for its fruit and timber. Bears large, long, rough-coated nut of good but peculiar oily flavor.

CHESTNUT

SEEDLING VARIETIES.

AMERICAN—Our native species. Nut smaller than Spanish, but sweeter. Does well in the foothills and northern counties.

ITALIAN (Spanish)—A highly ornamental and free-growing tree with beautiful foliage. Nuts large and fairly sweet, but are not always of as large and uniform size as those from grafted trees.

JAPANESE—Nuts larger than the Italian. In its native country this nut grows to much larger size than with us. Tree bears when quite young. Not of great value here.

GRAFTED VARIETIES.

EARLY MARRON—Nut large and very sweet; one of the earliest chestnuts to ripen.

FOX'S PROLIFIC—A seedling originated in San Jose. Heavy, regular bearer; very few burs without nuts. Tree of rapid and spreading growth.

MARRON DE LYON—A French variety; nut large, roundish, sweet, and well flavored. The tree is very productive and of handsome growth.

MARRON COMBALE—A valuable variety from France. Nut very large with peculiarly rich and sweet flavor.

MARRON NOUZILLARDE—Large and sweet; extensively cultivated in France on a commercial basis.

NOIRE HATIVE—A very early French sort; particularly valuable on account of being first to ripen.

NUMBO—A seedling of Italian. Enormously productive and bears every year; quality and size equal to any other large variety.

PARAGON—Originated in Pennsylvania. Heavy bearer of large, sweet, fine-grained nuts. Tree hardy and vigorous.

RIDGELY—Nut medium to large; dark; quality very good. Tree vigorous, productive and hardy.

FILBERT

COSFORD—Nut large; oblong; husk hairy; shell remarkably thin; kernel of excellent flavor. Good bearer.

ENGLISH RED HAZEL—Distinguished by crimson skin of kernel; nut medium size; ovate; shell thick; flavor peculiar and excellent.

FERTILE DE COUTARD—Nut very large; broad, pointed; kernel full and highly flavored; early and abundant bearer.

MERVEILLE DE BOLWILLER—Nut large; rounded at the base, tapering to a point; shell thick; kernel fine flavored.

NOTTINGHAM PROLIFIC—Nut medium sized; obtusely ovate; shell thick; kernel full and fine flavored; tree an early and abundant bearer.

PROLIFIC COB—Nut very large; oblong; shell pretty thick, of a brown color; kernel full and of very rich flavor; one of the best.

HICKORY

Native of Eastern States. Tree erect; tall grower; wood of great strength and elasticity. Nuts have very hard shell. Flavor of the kernel superior to any other nut of any kind.

PECAN

A very beautiful, symmetrical, and rapid-growing tree, producing valuable timber, and heavy crop of sweet, oblong, smooth nuts.

PISTACHIO

PISTACIA ATLANTICA—Mainly valuable as an ornamental tree.

P. LENTISCUS (Mastic Tree)—Evergreen tree growing to 20 feet. Yields the resin known as Mastic, which is used as a drug, and is also an ingredient in certain varnishes.

P. TEREBINTHUS (Turpentine Tree)—Deciduous tree growing to 30 feet. Yields the genuine Chio or Cypress Turpentine. The Pistacia Vera can be successfully grafted on this stock.

P. VERA (Pistachio Nut—Green Almond)—Deciduous tree growing to 20 feet. Yields the famous Pistachio Nuts, whose kernels resemble those of almonds, but are green; flavor peculiar, but very delicious; much used by confectioners for flavoring and coloring.

WALNUT

NATIVE VARIETIES.

AMERICAN BLACK—Called here Eastern Walnut. This noble forest tree grows freely on this coast, stands transplanting well, bears early, and ought to be extensively cultivated, not alone for the nuts, but also for the valuable wood it produces.

CALIFORNIA BLACK—Tall, vigorous tree; indigenous to Central California; excellent shade and avenue tree; nut roundish; smaller and smoother than the American Black Walnut; kernel is sweeter, and of a more delicate flavor.

VARIETIES OF "ENGLISH" TYPE.

CLUSTER-FRUITED—This variety, in habit, size, form and foliage does not differ materially from the common "English," except that it bears its fruit in large clusters.

FORD'S IMPROVED SOFT SHELL—This is an improved variety, originated by Geo. W. Ford of Santa Ana, Cal. A seedling of Santa Barbara Soft Shell, but larger and of better quality.

PLACENTIA—A selected variety of Santa Barbara Soft Shell. Nuts are all of large size and perfect shape, with smooth, soft, thin shell; kernel white and sweet. Compares favorably with the French varieties.

SANTA BARBARA SOFT SHELL—Originated by Jos. Sexton of Santa Barbara. Tree is vigorous grower, early and abundant bearer; nut large, with very soft shell; kernel white and sweet; comes true from seed.

FRENCH VARIETIES.

A BIJOU—Nuts two or three times as large as the common walnut; somewhat square or oblong; kernel small; mainly an oddity.

CHABERTE—A most valuable variety; nuts medium size, of regular shape, with a kernel of extra fine quality. Tree very productive, developing its leaves and bloom late in the spring. One of the best with us.

CUT-LEAVED—A distinct variety with large, deeply-cut foliage; nuts medium size; elongated; exceptionally heavy, as the kernel completely fills the shell. Tree is a good bearer and beautiful as an ornament, in addition to the value of the fruit.

FRANQUETTE—Nuts very large, long and pointed; kernel full-fleshed, sweet and rich; buds out late in the spring. We have fruited this variety the past fifteen years, never failing to get a full crop. Probably the best French sort for commercial purposes.

MAYETTE—One of the best; nuts large and uniform, decidedly flattened at the base; shells light colored; tree hardy, buds out late and bears abundantly.

MAYETTE BLANCHE—A variety of Mayette; resembles it closely, but nut is very light colored.

MAYETTE ROUGE—Another variety of Mayette; same shape and form; of large size; nut looks reddish when it comes out of the husk.

PARISIENNE—One of the largest and best for dessert; broad and large, with very full-fleshed kernel; bears early and regularly; grown extensively about Paris, and a great favorite in that city, whence its name.

PRAEPARTURIENS—A dwarf-growing, early-bearing variety; nut small, thin shelled, and of fair quality; bears very heavily; good for home garden.

ST. JOHN (Serotina)—Heavy and regular bearer of medium-sized nuts; leaves and flowers develop after danger from frost has passed.

JAPANESE VARIETIES.

CORDIFORMIS—In form the nut is that of a heart, with a sharp point at the base. When ripe, if thrown into boiling water, and left to boil about five minutes, with a slight blow on the shell the heart-shaped kernel can be extracted as a whole. Flavor rich and melting. Tree resembles Sieboldiana.

SIEBOLDIANA—Leaves of immense size; the nuts grow in clusters of fifteen to twenty; the meat is sweet, of first quality, flavored like a Butternut, but less oily and much superior. The tree is vigorous, hardy as an oak, matures early. Said to bear heavily in some sections, but does not do so with us.



CITRUS TREES



ORANGES

MALTESE BLOOD—Medium size; ripens after Washington Navel and improves by hanging on tree; heavy bearer; fruit oval, seedless; flesh usually splashed with crimson; very juicy and sweet.

MANDARIN—Medium size, flattened; deep yellow, spicy and aromatic; sweet; ripens early.

MEDITERRANEAN SWEET—Thornless, low spreading tree; very productive; fruit oval, medium to large, skin thin, pulp rich color, juicy, melting, sub-acid and vinous; ripen late.

NAVELENCIA—Said to be a cross between Thomson's Improved Washington Navel and Valencia. Similar to other navel varieties, but a month or two later.

PARSON BROWN—Medium size; fine texture; good quality; one of the best of the early sorts.

RUBY BLOOD—Medium to large, nearly round; skin thin, pulp melting, rich, juicy and of exquisite flavor; quality unsurpassed; as the fruit ripens it usually becomes streaked or mottled with blood red; often the entire pulp gets ruby-red. A valuable variety.

ST. MICHAEL—Medium size; round; thin skinned; sweet, melting, and of good flavor; tree very prolific; ripens late in the spring.

SATSUMA—Medium; flattened; deep orange color; flesh fine-grained, tender, juicy, sweet and delicious; of the Mandarin type; ripen early, before Navel; tree thornless and the hardiest edible variety.

TANGERINE—Fruit flat; small to medium; skin separates freely from the flesh; juicy, aromatic and rich; color deep red; belongs to the Mandarin family; ripens from December to February.

THOMSON'S IMPROVED WASHINGTON NAVEL—Medium size, smooth and thin-skinned; flavor good; comes into bearing early. We do not consider it superior to Washington Navel.

VALENCIA LATE—A very vigorous grower and makes a handsome tree; early in bearing and prolific; fruit of medium size, oval, solid, heavy; skin thin, light color; flesh deep rich color, grain fine, firm and crisp; abundant juice; ripens late—May and June.

WASHINGTON NAVEL—This is the most valuable Orange; tree of moderate growth with small thorns; fruit large, skin smooth and thick, of full orange color; fruit seedless, flesh crisp and sweet, with a flavor of its own; it is an excellent shipper.

LEMONS

- EUREKA**—Tree nearly thornless, of rapid growth, and prolific bearer; fruit medium size, sweet rind; a good keeper; few seeds; very popular, especially in coast regions.
- GENOA**—Medium size; oval; sweet rind; thornless, and nearly seedless; tree is of dwarf habit, and a good keeper.
- LISBON**—Tree of largest growth; thorny; fruit medium size, oblong, fine-grained, rind of medium thickness; strong acid; few seeds; a good keeper; popular at interior points especially.
- VILLA FRANCA**—A strong growing variety; thornless, or nearly so; fruit oblong, juicy and nearly seedless; withstands lower temperature than any other variety.

POMELOS

- FLORIDA SEEDLING**—An improved Florida seedling of good qualities; tree thornless or nearly so; bears young.
- MARSH SEEDLESS**—One of the most popular varieties; nearly seedless; large; roundish; skin smooth, lemon yellow; very juicy, and of excellent quality.
- TRIUMPH**—Medium size; flat, round; thin-skinned, full of juice, sweetish, with a distinct but agreeable bitter flavor.

LIMES

- MEXICAN**—Tree small, mostly grown in bush form; fruit small, skin smooth, very thin, light yellow; juice rich and abundant, acid, and very pleasant; should only be planted in frostless localities or sheltered places.

PERSIMMONS

- AMERICAN**—The well-known variety, native of the Eastern States; leaves large, smooth and glossy; fruit reddish yellow; small, about the size of a crabapple.
- ITALIAN**—A fine tree of medium growth; fruit small but very delicious.

JAPANESE VARIETIES.

- DAI DAI MARU**—Very large; round, flattened; light yellow; firm, juicy and delicious; generally seedless.
- HACHIYA**—Very large; conical, pointed at apex and a little flattened at the stem; skin light yellow marked with veins; flesh dark brown. One of the best.
- HYAKUME**—Very large; roundish, somewhat flattened at both ends; skin yellow to brown, marked with rings; flesh dark brown, sweet, crisp and meaty.
- IONE NAKI**—With us one of the best. Very large, good specimens, measuring 4 inches wide and 3 inches long; very broad at base and tapers to a point; orange yellow tinged with red; quality excellent when fully ripened; tree rather strong grower and good bearer. Late.
- KUROKUME**—Medium; oblate; skin yellowish red; flesh orange color, juicy and sweet.
- O DZURA**—Medium size; almost cylindrical, tapering abruptly to small point; red marked with black when fully ripe; flavor fair.
- TANENASHI**—Very large; conical, pointed; skin light yellow changing to light red when ripe; flesh yellow; seedless; quality very fine.

TSURONOKO—Large; oblong, pointed; bright red; flesh red and very good; edible only when soft; tree compact and vigorous grower.

YEMON—Large; flat; skin light yellow changing to dull red; quality fine; one of the best.

ZENGI—Fruit small; round, oblate; skin yellowish red; flesh dark; good quality; earliest to ripen.

POMEGRANATES

PAPER SHELL—A recent introduction of extraordinary fine quality. The skin is very thin, hence the name; the inside covering of the pulp also very thin; tree a heavy bearer, but more dwarf than the following. For home consumption this variety is highly valuable.

SPANISH RUBY—A new and grand sort; fruit large, skin thick, pale yellow with a crimson cheek; flesh of the most magnificent crimson color, highly aromatic, and very sweet; a fine grower, good bearer, and excellent shipper.

SUB-ACID FRUITED—The variety commonly grown in gardens here; it ripens late, and will hang on the trees to mid-winter.

SWEET-FRUITED—Fruit very large, with sweet and juicy pulp; ripens early.

LOQUAT

GRAFTED VARIETIES.

ADVANCE—Worthy of its name, being a decided advance over other sorts; fruit elongated; larger than Giant; proportion of flesh to seeds larger than usual.

GIANT—Introduced from Japan; fruit very large; pear-shaped; when fully ripe it has a sweet, cherry-like flavor.

LARGE-FRUITED—An improved variety; bears when quite young; fruit shaped like a crab-apple; seeds small; flavor rich, pleasant and sweet.

VICTOR—Introduced by the U. S. Department of Agriculture as a variety of superior excellence. Has not fruited as yet with us.

SEEDLINGS.

COMMON—These are of a more robust growth than the preceding varieties; leaves very large, glossy green. This is largely planted as an ornamental. Flowers during the winter time are very fragrant. The fruit is round and grows in clusters, like small plums.

MULBERRY

DOWNING'S EVER-BEARING—Large fruit, of purplish black color; juicy, rich, sprightly and delicious; tree a vigorous grower and very productive.

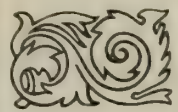
LICK'S AMERICAN—A variety originated by the late James Lick, apparently fully equal to Downing's Everbearing; fruit large, black, and of exquisite flavor.

NEW AMERICAN—An attractive lawn tree of rapid growth, with very large leaves, and producing dark-colored fruit of the largest size and the most delicious flavor.

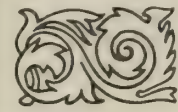
PERSIAN—A variety of slow growth, but producing the largest and finest fruit of all Mulberries; the fruit is large, black, one to one and a half inches long, with a fine aromatic flavor, and abundant sub-acid juice, ripening in succession from July to October; far superior to all other varieties in size, flavor and quality, being without the disagreeable extreme sweetness of other sorts.

OLIVES

- ASCOLANA**—Bears early; very large, exceeded only by Sevillano; proportion of pit to fruit smallest of all; one of the best pickling sorts.
- BELLA DI SPAGNA**—A favorite pickling variety in the region around Florence, Italy.
- COLUMELLA**—A remarkably productive variety of superior quality, succeeding well in rich or poor soil; one of the best for oil in proper situations. Before maturity it is also one of the very best for pickles, the fruit being bright yellow and containing very little bitterness. Tree vigorous.
- COREGGIOLA**—A small olive with high percentage of oil; a good bearer and valuable.
- CUCCA**—An Italian variety of medium size; valuable for pickling and contains a high percentage of oil.
- GIARRAFA**—The leading pickling variety in the Island of Sicily.
- GORDAL**—Tree a strong and robust grower, and makes a well formed head; leaves broad and large; fruit is large and used for pickles and oil; ripens early, bears heavy crops; is quite resistant to the cold. This is one of the varieties most extensively cultivated in Spain.
- GRANTOIS**—One of the leading sorts grown for oil in Northern Italy.
- MANZANILLO**—Fruit large and of irregular orange shape; color deep blue black, with many minute white specks. It is a freestone, and consequently highly prized for pickling; the oil is of very high grade; the tree is a rapid grower, and very prolific bearer.
- MISSION**—The variety found at all the old Missions. Introduced by the Spanish Padres and for many years the only variety cultivated in California. It is still the most common and found in almost every county in the state. Succeeds well under all circumstances with very little care. Fruit medium to large; jet black; yields fine oil and can also be pickled. Ripens late.
- NEVADILLO BLANCO**—Tree of good size, with the branches well set on; its numerous branchlets usually bend with the weight of the fruit, which is medium sized, and ripens early. It is employed for oil only, yielding an abundant supply of the finest grade.
- OBLONGA**—Elongated; considered best for preserving, and is also dried. Yields a fine sweet oil. Abundant and regular bearer.
- PENDULINA**—Medium to large; ripens early; yields a very fine grade of oil; makes a handsome tree, and bears heavily.
- PIANGENTE**—Another of the leading Italian oil varieties, grown chiefly in Tuscany, Italy.
- PICHOLINE d'AIX**—Tree vigorous, hardy; fruit average size; elongated, symmetrical, and tapering toward the point; reddish black when ripe; pit small; good, regular producer; cultivated mostly for preserving purposes.
- PIGALE**—Tree a strong, erect grower; fruit medium size, roundish oval; valuable for both pickles and oil.
- RUBRA**—A remarkable variety; vigorous, upright grower; heavy, regular bearer; fruit of medium size, giving an oil of the highest quality; sometimes used for pickles. Tree succeeds well in dry, hilly situations, almost unfit for the growth of any other tree; begins to bear when quite young.
- SEVILLANO (True Spanish Queen)**—The tree is a strong grower, with spreading branches; leaves large and long. The Olives are picked green, pickled, and exported from Spain under the name of the "Queen Olive." It is the largest Olive known; the shape and form of an English walnut.
- UVARIA**—A very valuable sort, vigorous and hardy, productive on rich or poor soil, and good on either; fruit medium size, dark blue, borne in clusters. Considered by many the most valuable and most productive under all circumstances.



GRAPES



FOREIGN RAISIN, TABLE AND SHIPPING VARIETIES.

NEW VARIETY.

SULTANINA ROSEA SANS PEPIN (Seedless Flame Tokay)—Bunches compact, shouldered and very large. (Single bunches weighed four pounds each in 1905.) Berries much larger than Thompson's Seedless; color same as Flame Tokay; quality as good; perfectly seedless. Ripens at Niles latter part of September. See cut on back cover.

STANDARD VARIETIES.

BLACK FERRARA—One of the most valuable grapes for shipping; black; bunches large; fine flavor.

BLACK HAMBURG—A fine tender grape, producing large, magnificent, compact bunches; berries black, very large and oblong. A great favorite everywhere.

BLACK MALVOISIE—Bunches large and long; berries oval, flavor fine; an excellent table grape, and valuable for wine.

BOWOOD MUSCAT—Much like Muscat of Alexandria, having all its good qualities, but shorter jointed and sets fruit more freely.

BUCKLAND'S SWEETWATER—Berries round, large, pale amber; flesh tender, melting, juicy, sweet, and well flavored; a great bearer.

CHASSELAS DE FONTAINEBLEAU (White Sweetwater)—Bunches large and compact; berries medium size, round; skin thin, transparent, greenish yellow; pulp tender, juicy, sweet and richly flavored; one of the best early grapes.

CHASSELAS ROSE—Fruit resembling the foregoing except in color, and that the bunch and berry are smaller and the flavor more pronounced.

CORNICHON—Berries very large, oblong; dark blue, almost black, covered with a beautiful bloom; skin rather thick; a good shipping grape.

EMPEROR—Clusters large; berries large, oval, rose-colored; one of the most valuable grapes for shipping long distances; does not ripen well near the coast.

FLAME TOKAY—Bunches very large, and handsomely formed; berries large; skin thick, pale red, or flame-colored; flesh firm, sweet, with a sprightly flavor; a splendid shipping grape. Ripens late. The leading show grape of the state.

GOLDEN CHASSELAS—A most excellent grape; bunches large; berries round, and larger than those of the Chasselas de Fontainebleau; skin thin, amber color when fully ripe; flesh tender, delicious.

GROS COLMAN—Bunches large, thick shouldered; berries very large, round; skin tough, dark purple or black; flesh coarse, but juicy and sweet.

LADY DOWNS—Berries large, oval, almost black; flesh firm, sweet, and richly flavored; one of our best late grapes.

LADYFINGER—Bunches large and long; berries long, white, and thin skinned; flesh tender, crisp, and sweet.

MALAGA—Vine a strong grower, and immensely productive; bunches very large, loose, shouldered; berry very large, oval, yellowish green; skin thick, fleshy.

MISSION (California)—The well-known variety cultivated at the Missions by the Spanish padres; strong, sturdy grower bearing large black berries; valuable for wine.

- MUSCAT OF ALEXANDRIA**—Bunches large, long, and loose; berries large, slightly oval, pale amber when ripe, covered with a thin, white bloom; flesh firm, brittle, exceedingly sweet and rich; fine flavored; the variety most extensively planted for raisins.
- MUSCAT HAMBURG** (Black Muscat)—Bunches large; berries large, roundish, inclining to oval; skin thin, tough, dark reddish purple, covered with a thin, blue bloom; pulp juicy, rich, and sugary; strongly resembles the Muscat in flavor.
- PURPLE DAMASCUS**—A large, oval grape of fine quality, requiring a warm situation to mature well.
- ROSE OF PERU** (Black Prince)—Bunches very large; berries large, oval; skin thick, brownish black; flesh tender, juicy, rich and sprightly; a fine market variety.
- ROYAL MUSCADINE**—Berries round; greenish yellow; flesh juicy, sweet, and excellent, with the aroma peculiar to this class fully developed.
- SULTANA**—Bunches compact, tapering; berries large, long, and conical; skin thin, green, semi-transparent, becoming pale yellow as it ripens; pulp tender, seedless.
- THOMPSON'S SEEDLESS**—Resembles Sultana in some respects, but in others much superior. Bunches large and long; berries yellow, seedless. Very heavy bearer in favorable sections.
- VERDEL**—Bunches large, conical, and loose; berries greenish white, covered with a thick bloom; flesh tender, sugary, and richly flavored; ripens late, and is very productive.
- WHITE FRONTIGNAN** (Muscatel)—Bunches large, long; berries medium sized, round, greenish white or yellow; flesh rather firm, juicy and very rich, with a fine Muscat flavor.
- WHITE TOKAY**—Large, oval, tender, juicy and rich; vigorous grower.
- ZANTE**—Bunches large, compact; berries round, very small, seedless; skin thin, black, covered with blue bloom; sweet, juicy, and richly flavored. It is from this variety that the currants of commerce are made.

FOREIGN WINE VARIETIES.

- ALICANTE BOUSCHET**—Bunch and berries medium size; skin black; juice red; good bearer, and yields a superior wine.
- BURGER**—A German variety; bears immense crops and produces an excellent light white wine. Succeeds well on light soil.
- CARIGNAN**—Bunches similar to Mataro; berries oblong, black; produces heavy crops, and a highly colored, good wine.
- CHARBONO**—Bunches large, long; berries round, black; a heavy bearer.
- FRANKEN RIESLING**—The most popular white wine grape; bunches medium, very compact; berry round, yellowish green, very sweet and spicy.
- GRENACHE**—A strong-growing variety; bunches conical, rather loose; berries bluish black; makes excellent wine, but requires age.
- MATARO**—Bunches good size; berries round, black; produces dark-colored wine which improves with age; a valuable wine grape. The leading red wine variety of Southern France.
- ZINFANDEL**—Bunches large, compact; berries round, dark purple, covered with a heavy bloom; succeeds well in most any climate. Probably the best all-round claret variety for California.

AMERICAN VARIETIES.**NEW VARIETY.**

CAMPBELL'S EARLY—Strong grower, with large, healthy foliage; productive; its keeping and shipping qualities are equaled by no other early American variety. Ripens with Moore's Early, but will keep in perfect condition long after that variety is gone. Bunch and berry large, glossy black with blue bloom, sweet and juicy. Seeds few and small.

STANDARD VARIETIES.

BARRY—Bunch large, rather compact; berries medium, round, black; flesh tender; sweet, pleasant flavor; vine vigorous, very productive and early.

CATAWBA—Bunches medium size; berries large, coppery color, covered with a thin, lilac bloom; juicy, sweet, and musky. Celebrated in the East for its fine wine.

CONCORD—Bunches compact, rather large; berries large, globular, almost black, covered with a fine bloom; juicy, sweet, and pleasant.

DELAWARE—One of the best flavored American grapes; bunches medium, compact; berries small, round, beautiful light red; pulp sweet and tender; juice abundant, rich, and vinous.

DUCHESS—Bunches medium to large, long, compact; berries medium, roundish, greenish yellow when ripe; flesh tender, free of pulp, juicy, sweet, rich, ranking among the best; vigorous and productive.

ISABELLA—A strong-growing variety, specially adapted for arbors; bunches good size, somewhat loose; berries quite large, oval, black, covered with a blue bloom; juicy, sweet, and rich, with a slight musky aroma.

IONA—Bunches large, berries medium to large; pale red; flavor rich, sweet, vinous; quality best.

JEFFERSON—Bunch medium, shouldered, compact; berries medium to large; skin thin, light red, covered with bloom; flesh meaty, tender, sprightly, rich, of fine quality; vine vigorous, healthy.

MOORE'S DIAMOND—A prolific bearer, producing large, handsome, compact bunches, slightly shouldered; the color is a delicate greenish white, with a rich yellow tinge when fully ripe; skin smooth, very few seeds, juicy, and almost entirely free from pulp.

MOORE'S EARLY—A most valuable early grape, combining hardiness, size, beauty, quality, productiveness and earliness among its desirable qualities; bunch large; berry large, round, black.

NIAGARA—Bunch large, uniform, very compact; berry large, mostly round, light greenish white, slightly ambered in the sun, peculiar flavor and aroma; enormously productive.

PIERCE (Isabella Regia)—A sport from Isabella. The foliage is remarkably large; the vine an exceedingly strong grower and prolific bearer. The berries, like the leaves, are of extraordinary size, twice as large as those of its parent, black, with light bloom, and when ripe are exceedingly sweet and delicious, and slightly aromatic. The pulp readily dissolves. We have had it in cultivation under every condition, and it has remained constant, showing no indication of running back to the parent. With us the best black American variety.

REBECCA—One of the finest of the white grapes; bunches medium, compact; berries medium, pale green; flesh tender, juicy, free from pulp, sweet, with a peculiar musky aroma.

WORDEN—In brief, an improved Concord, being larger in both bunch and berry; handsomer; nearly two weeks earlier, and of better quality.

WYOMING RED—An early, light red grape; always yielding enormous crops. It ripens with Delaware, which it resembles in appearance, though larger in bunch and berry; a valuable grape. Very hardy.

RESISTANT VARIETIES.

This being such a wide and important field, we have included it in a separate Catalog, No. 4, which will be sent free on request.

CURRANTS

BLACK NAPLES—A beautiful fruit, the finest and largest of all Black Currants; highly esteemed for jelly.

CHERRY—Fruit of the largest size; bunches short; berries large, deep red; a valuable market sort.

FAY'S PROLIFIC—This new red currant continues to maintain all the claims made for it; it is as large as the Cherry, more uniform, fruit less acid, fully as productive, and decidedly earlier.

FERTILE DE PALLUAU—A vigorous, upright grower; bunches long; berries bright red; moderately juicy; very productive; adapted to the hot interior localities, where other varieties suffer from the sun.

LA VERSAILLAISE—Very large; red; bunches long, of great beauty and excellent quality; should be in every collection.

POMONA—A new red currant of good size; very productive, sweet, of excellent quality.

WHITE GRAPE—Bunches moderately long; berries very large, whitish yellow, sweet and good; the finest of the white sorts.

GOOSEBERRIES**AMERICAN VARIETIES.**

CHAMPION—A variety introduced here from Oregon, where it originated; fruit large, round; an immense bearer, and entirely free from mildew.

COLUMBUS—Large; handsome; greenish yellow; quality excellent. The best of its class.

DOWNING—An upright, vigorous grower; fruit good sized, roundish oval, whitish green; skin smooth; flesh soft, juicy, and very good.

HOUGHTON—A vigorous grower; fruit medium size, roundish, inclining to oval; skin smooth, pale, red; flesh tender, sweet, and good; entirely free from mildew.

ENGLISH VARIETIES.

BERKELEY—Sufficiently tried to determine its qualities and characteristics; it is immensely prolific, large and handsome.

CROWN BOB—Very large, oblong; skin thin, hairy, red; of good flavor, and a first rate variety.

INDUSTRY—Large, oval, dark red, hairy; rich and agreeable, beautiful, and of excellent quality.

WHITESMITH—Large, roundish, oval, yellowish white, slightly downy; flavor excellent; bush erect, and a good bearer.

DEWBERRY

LUCRETIA—A trailing variety of the Blackberry, producing an abundance of large, glossy, black, handsome fruit, of excellent quality; the fruit ripens early, and the plant does not sucker.

BLACKBERRIES

CRANDALL'S EARLY—Large, firm, and very good flavor; it ripens fully two weeks before any other sort, and continues to bear through the whole blackberry season.

EVERGREEN—Introduced here from Oregon; origin unknown; beautiful, cut-leaved foliage, which it retains during the winter; berries large, black, sweet, rich, and delicious; it continues to ripen from July to November, which makes it one of the best berries for family use; an excellent trellis and arbor plant.

KITTATINNY—Fruit large, roundish, conical, rich glossy black; firm, juicy, sweet, and excellent; the variety almost exclusively planted in this vicinity for market.

LAWTON—Fruit large; ripens late; very productive.

MAMMOTH—This new variety was raised by Judge Logan of Santa Cruz, and is thought to be a cross between the California wild blackberry and the Crandall's Early. It is a very rampant grower, trailing on the ground. Foliage is large, thick, of a deep green color. Fruit of the largest size and ripens early. In size and flavor, said to surpass all other varieties of blackberries.

PHENOMENAL BERRY

Originated by Luther Burbank; a cross between Dewberry and Red Raspberry. Mr. Burbank describes it as exceeding all previous berries in size; bright color, and of great productiveness. A decided acquisition to our list of small fruits.

LOGANBERRY

Vine an exceedingly strong grower; trails upon the ground like a dewberry; fruit is often an inch and a quarter long, dark red, with the shape of a blackberry, the color of a raspberry, and the flavor a combination of both; a splendid shipper. Now widely known and deservedly popular.

RASPBERRIES

RED VARIETIES.

CUTHBERT—The largest, handsomest and best Red Raspberry cultivated; bears transportation well; very productive.

FRANCONIA—A strong, spreading grower; fruit large, obtuse-conical; dark purplish red, of a rich, acid flavor; very firm; stands transportation well.

HERSTINE—Large, oblong, crimson, moderately firm, juicy, sub-acid, good flavor; an abundant bearer; one of the best.

KING—A new Red Raspberry from Ohio, and is pronounced the best early Red Raspberry by many leading horticulturists. Berry is firm, large size, and good quality.

MARLBORO—A fine early variety, hardy and productive; flavor excellent.

YELLOW VARIETY.

GOLDEN QUEEN—A seedling or "sport" of the Cuthbert, and in hardiness and vigorous growth of plant resembles that variety; fruit of large size; color beautiful yellow; flavor excellent.

BLACK VARIETIES.

- GREGG**—The largest of the Black-Cap varieties; fruit firm, black, productive, and of fine quality.
- KANSAS**—Strong, vigorous grower; berries size of Gregg; of better color, jet black, firm, and of best quality.
- OHIO**—A great producer, the most profitable black sort; berry almost as large as Gregg, but of finer quality.
- PALMER**—Medium size; good quality; excellent bearer. Early.

STRAWBERRIES

- ADMIRAL DEWEY**—A new variety; excellent bearer; fruit large and of good flavor. Worthy of trial.
- ARIZONA EVERBEARING**—Medium size; productive when in fruiting. Said to bear continually in some sections.
- AUSTRALIAN CRIMSON**—One of the best for a hot climate; it is very extensively grown in Southern California; fruit is very large, and of a crimson color.
- BISMARCK**—Needs a strong soil to mature its crop of large, luscious berries; well tested, will please every one that gives it a rich soil and good culture.
- CLARK'S SEEDLING (Hood River)**—Commonly known by the latter name; medium size; bright shining red; seeds look like gold; flavor tart. The best shipping variety we know of.
- GREENVILLE**—Plant a strong grower, free from rust, and very productive; berries of large size, excellent quality; is rapidly taking front rank as a first-class berry for either garden or field.
- HAVERLAND**—Plants are very large, healthy, vigorous, and ripen their fruit evenly and early, holding on through the season. Berries are fine, uniform in shape, very large, excellent flavor, and bright red color; a fine market variety.
- LINDA (Melinda)**—Plant vigorous grower and very prolific; berries of good size, firm, dark red color, flavor delicious. Largely grown for the San Francisco market.
- LONGWORTH'S PROLIFIC**—Berry small, but very sweet. Always commands the highest price in San Francisco market. Flowers imperfect, requiring another sort planted near for pollination.
- MAGOON**—New variety from the East. Popular in Oregon. Fruit large, firm and very attractive. Does well with us.
- MARSHALL**—Plant strong and vigorous, with heavy, thick foliage; fruit of the largest size and the first berry to ripen; color dark rich crimson; flesh fine-grained, of delicious flavor; good market sort.
- SHARPLESS**—Berries uniformly very large, deep, clear red, moderately firm, sweet, and excellent; a strong grower, and very productive; largely grown for shipping and markets.

Miscellaneous Fruits, Plants, Edible Roots, etc.

CAROB TREE (St. John's Bread)—A very handsome evergreen tree of exceptional value as an ornamental. Produces edible, bean-like fruit in the form of long pods. Does well in dry situations.

ELEAGNUS LONGIPES—A handsome, shapely, silver-leaved shrub, with ornamental reddish-brown bark in winter. The bright yellow flowers appear in June on long stalks, but the greatest value of the shrub is in the fruit, which is produced in the greatest abundance along the whole length of the branches; oval in shape, and about one-half inch long; color, deep orange red, very showy and attractive. The fruit is not only very ornamental, but has a sprightly, sharp, pleasant flavor, and makes a delicious sauce.

GUAVA—An ornamental evergreen shrub with shining foliage. Bears when only two feet high. Fruit makes an excellent jelly. We offer two varieties, as follows:

Strawberry—Fruit about an inch in diameter; fine claret color; fragrance and flavor like a strawberry.

Lucidum—A newer sort; fruit yellow, larger than above variety, and of better flavor.

JUJUBE (*Zizyphus jujuba*)—A small tree with dark, glossy leaves. Fruit oval, the size of a large olive. They are eaten fresh, and also dried. The Jujubes of confectionery are made of this fruit.

JUNEBERRY—Fruit reddish purple, changing to bluish black. Flavor mild, rich, and sub-acid, similar to huckleberry; excellent as a dessert fruit or canned. Bush is like a currant in habit and size.

MEDLAR—Medium-sized tree. Fruit should not be gathered until October or even later. If laid in a cold fruit room or on shelves it softens, turns brown and develops an agreeable acid flavor. We offer two varieties:

Large Dutch—Fruit very large and flattened; eye wide open; flavor good, but inferior to Nottingham. On account of its size it is the variety most extensively cultivated in Europe.

Nottingham—Fruit smaller than the preceding variety, but has a superior flavor, rich and sub-acid. Tree very prolific.

OPUNTIA FICUS-INDICA (Indian Fig Cactus)—An exceedingly hardy and ornamental species of Cactus. It reaches a height of ten feet, and is very striking as a scenic plant. The fruits are yellow, and are eaten raw, or used for jellies, etc. Perfectly hardy here. The fruit is sometimes shipped to New York from the West Indies. The plant has but few spines.

ARTICHOKE—Large Green Globe—This is the "bur" artichoke so highly esteemed by epicures.

ASPARAGUS

CONOVER'S COLOSSAL—The standard variety; large and productive; almost universally cultivated in this State.

PALMETTO—A new variety of southern origin, and reports indicate that it is equally well adapted for all sections. It is earlier, a better yielder, more even and regular in its growth and in quality equal to that old favorite, Conover's Colossal.

MAMMOTH—A new variety, producing white stalks of large size and finest quality.

RHUBARB

NEW VARIETY.

BURBANK'S CRIMSON WINTER—A new variety especially adapted to California climate. Produces crisp, delicious stalks almost perpetually; they are pale greenish red and turn crimson when cooked. It commences to produce edible stalks months before any other sort.

STANDARD VARIETIES.

EARLY PRINCE AND GOLDEN SYRUP—These two varieties we imported from England, where they are general favorites. The former is large and early, and the latter is popular for its size and flavor. They both equal or slightly exceed the Linnaeus in size.

LORENZO—A very early sort; the first to appear in the San Francisco market in January and February, realizing very high prices in consequence.

MYATT'S LINNAEUS (Strawberry)—The standard sort; the best of all; large thick stems, of excellent flavor and less acid.

RHEUM OFFICINALE (Physic Rhubarb)—Yields the Rhubarb drug.



HOPS—Climbing vines valuable for ornament and yielding the hops used by brewers.

HORSE RADISH—The ground roots make the well-known condiment of same name.

LIQUORICE (*Glycyrrhiza glabra*)—The roots are sold dried, and also yield the well-known Liquorice Juice of commerce.

SAGE—The dried leaves are used for seasoning.

THYME—Sometimes use for edging. The leaves are dried and used as a pungent seasoning.

RUE—Ornamental and of medicinal value.

LAVENDER—The dried flowers are used as a perfume and to keep moths out of clothes when stored.

CAPER—The unopened flower buds pickled in vinegar are the Capers in culinary use.

Tree Planting and Pruning

We ship to sections of such diversified climatic conditions that specific directions for general use are not advisable. There are, however, practices to be followed in any and all sections which we will outline briefly.

Preparation of the Soil.

The ground should be plowed at least twice, and the second plowing should be as deep as can be done, using a sub-soil plow. The ground should be well drained so that no stagnant water remains about the roots.

Heeling In Trees.

On receipt of the trees open a ditch in loose soil, put in the trees side by side and cover the roots with fine earth, being careful that it is well filtered among the roots to keep them moist.

Planting.

The holes should be dug at least eight inches to one foot larger in every direction than required by the roots when spread out in their natural position. The top soil should be broken down from the edge, and raised to a cone in the center of the hole to set the tree on, and the roots then brought to their natural position. While one man is holding the tree, let the other shovel in the top soil, which should be made quite fine, carefully between the roots until covered, then tramp firmly as the filling up progresses; when nearly all filled in, place two inches of fine loose soil on the top.

The tree when planted may in light soil stand from two to three inches deeper than it stood in the Nursery, but in heavy clay, or wet ground, it is advisable to have it stand at the same height as it was before transplanting.

Pruning.

The tops should be shortened in more or less, depending on size, variety, and condition of the trees. In commercial orchards one year old trees are cut down from 18 inches to 2 feet above ground, and all side limbs are cut to one or two buds; two year old trees with formed tops should be shortened in from 6 inches to 1 foot of main stem.

No summer pruning should be done the first year, strong growing side limbs on lower part of the tree can be shortened in from six inches to one foot from stem, so that the leaves left will shade the tree.

Shading.

On account of our long, hot, dry summers, it is well to shade the sunny side of the tree to prevent sun-scald. This will keep the borers out, as they never attack a tree except at a point of injury. The shading can be done with a board or shook, or else with a piece of burlap wound loosely about the trunk. Whitewash is also a good protection, as it reflects the heat.

After Culture.

The success of the newly planted trees depends on the care received the first three months after planting. The ground should be kept clean, loose and culti-

vated after each rain. Should the ground be dry and the trees not start well, scoop out a basin around each tree, pour in two or three buckets of water, and as soon as dry fill in the soil again, breaking it up fine to hold moisture.

Books.

The following works by California authors of wide experience and written with Pacific Coast conditions particularly in view, will be found very useful to horticulturists. For the convenience of our customers we will furnish them post paid at the following publishers' prices:

California Fruits and How to Grow Them, by Prof. E. J. Wickson. \$2.50.

The Raisin Industry, by Dr. Gustav Eisen. \$3.00.

Grape Culture and Wine Making, by George Husman. \$2.00.

Insects and Fungus Pests

* We are so often asked how to fight Scale Insects and Fungus on Fruit trees, that we give the following list of the principal Insecticides and Fungus preventives, as well as their method of preparation.

Lime, Sulphur and Salt Wash.

(For winter use upon Deciduous Trees.)

For San Jose and Brown Apricot scale, and as a preventive of curl leaf on peach trees, the following formula and directions, if properly carried out, will produce an effective remedy:

Unslaked Lime	40 lbs.
Sulphur	20 lbs.
Stock Salt	15 lbs.
Water, to make	60 gals.

Directions.—Place 10 lbs. of lime and 20 lbs. of sulphur in a boiler with 20 gallons of water, and boil over a brisk fire for not less than one hour and a half, or until the sulphur is thoroughly dissolved. When this takes place, the mixture will be of an amber color. Next place in a cask 30 lbs. of unslaked lime, pouring over it enough hot water to thoroughly slake it; and while it is boiling, add the 15 lbs. of salt. When this is dissolved, add to the lime and sulphur in the boiler, and cook for half an hour longer, when the necessary amount of water to make the 60 gallons should be added.

Rosin Wash for San Jose, Apricot, and Black-scale.

(For winter use upon Deciduous Trees other than Peach.)

The following are the proportions of material for the winter wash:

Rosin	30 lbs.
Caustic Soda (98%)	8 lbs.
Fish-oil	4½ pints
Water, to make	100 gals.

Directions.—Place the rosin, caustic soda and fish-oil in a large boiler, pour over them about 20 gallons of water, and cook thoroughly over a brisk fire for at least three hours; then add hot water, a little occasionally, and stir well, until you have not less than 50 gallons of hot solution. Place this in the Spray tank, and add cold water to make the necessary amount. **Never add cold water when cooking.**

Rosin Wash for Black-scale on Citrus and Olive Trees.

(Apply in August and September.)

Rosin	20 lbs.
Caustic Soda (98%)	5 lbs.
Fish-oil	3 pints.
Water, to make	100 gals.

The directions for preparing this remedy are the same as given for the rosin wash for winter use upon deciduous trees. In most districts of the State the Black-scale has hatched before the end of August, therefore, September is a good time to apply this remedy.

For Red Spider or Yellow Mite on Deciduous Trees.

Soon after the trees are in leaf in spring, and while they are damp with dew in the morning, thoroughly dust them with sulphur. Use sulphur bellows, or, if the orchard is extensive, fix up a broadcast seeder on a wagon. With this arrangement an orchard can be treated very thoroughly and with dispatch. Infested orchards should be treated at least three times during the spring and early summer.

For Flat-Headed Borers.

(Chrysobothris Femorata.)

Guard the stems of trees from infection, by placing a shake or board on the south and west sides of the trees, which protects them from sunburn; or give a coating of whitewash containing some soap and sulphur. On removing a borer, smear the wound over with grafting wax.

For Woolly Aphis.

As soon as they make their appearance on apple trees, take a stiff brush moistened in coal oil, which should be put in a shallow dish or milk-pan, pour only enough coal-oil in the receptacle to have it about one-quarter inch deep, sufficient only to moisten the ends of the brush, then brush over the Aphis. To protect the roots from it, place on the ground around the body of the tree, wood-ashes. For a two year old tree, one-half a shovelful, larger trees increase proportionately; for a large tree, place a bucketful; the winter rains that fall on the tree will run down same, leach the ashes, and kill the Aphis on the roots.

Bordeaux Mixture.

(For Curl Leaf, Shothole Fungus, and Apple Scab.)

This fungus is familiar to all orchardists, and is especially severe on some varieties of the peach more than on others. In the latest experiments, the following remedy (Professor Pierce's formula) has proved the most effectual:

Copper Sulphate (Bluestone)	5 lbs.
Fresh Lime	5 lbs.
Water	50 gals.

Dissolve the Copper Sulphate (bluestone) in a barrel containing 10 or 12 gallons of water. Slake the quicklime, and thin to a creamy whitewash. Pour the whitewash very slowly through a wire screen into the copper solution. Stir the mixture thoroughly, and add enough water to make 50 gallons in all. Stir occasionally while applying as a spray to the trees.

In the preparation of the Bordeaux mixture it is necessary that the ingredients should be mixed in a wooden vessel. If an iron vat is used the copper will go to

the iron, and the effect of the spray is largely neutralized. Apply the remedy cold and as soon after it is prepared as possible. **Never allow it to stand overnight.**

For the Codling-Moth.

Solution for the destruction of the Codling-Moth:

Paris Green (pure).....	1 lb.
Fresh Lime	6 lbs.
Water	200 gals.

Make the Paris Green into a paste with cold water, in a cup or bowl, thoroughly moisten every particle (same way as mustard is mixed for table use), then add more water, gradually, stirring all the time till it is thoroughly incorporated, when it is added to the requisite quantity of water, stirring well whilst doing so. It also should be constantly stirred while spraying. To make the Paris Green more insoluble, and thereby prevent injury to the leaves, dissolve six pounds of fresh lime in water, and when the lime has settled, add the water to the solution, keeping it constantly stirred. The proper time to spray the trees is as soon as the blossoms drop, and before the fruit turns downward. A second spraying should be made about two or three weeks afterwards. Never spray while there is a burning sun, or a strong drying wind.

For Canker and Measuring-Worm.

Spray the infested trees with one pound of Paris Green to 200 gallons of cold water. To prevent the Paris Green from injuring the leaves dissolve six pounds of fresh lime in water and add the latter to the solution. Keep the mixture **constantly stirred** while spraying.

Root Knot on Deciduous and Olive Trees.

Cut away the knots in the fall and winter, using a chisel or knife to the sound wood. Make the following wash:

Unslaked Lime	5 lbs.
Bluestone	5 lbs.

Dissolve each separately, in a wooden vessel, with two gallons of hot water, when well dissolved, mix. Apply with a stiff brush, cover the roots with soil as soon as applied.

Distances for Planting

Standard Apples	25 to 30 feet apart each way
Standard Pears	20 to 24 " "
Strong-growing Cherries	20 to 24 " "
Duke and Morello Cherries	18 to 20 " "
Standard Plums and Prunes	20 to 24 " "
Peaches and Nectarines	20 to 24 " "
Apricots	24 to 30 " "
Grapes	7 to 10 " "
Currants and Gooseberries	4 by 6
Raspberries and Blackberries	3 to 4 by 5 to 7
Strawberries for field culture	1 to 1½ by 4 to 5
Strawberries for garden culture	1 to 2 feet apart

Number of Trees or Plants on an Acre at Given Distances Apart.

	Square Method	Equilateral Triangle Method
Distance, 1 foot apart each way, number plants	43,560	50,300
" 2 feet apart " "	10,890	12,575
" 3 " " " "	4,840	5,889
" 4 " " " "	2,722	3,130
" 5 " " " "	1,742	2,011
" 6 " " " "	1,210	1,397
" 7 " " " "	807	928
" 8 " " " "	680	785
" 9 " " " "	537	620
" 10 " " " "	435	502
" 12 " " " "	302	348
" 14 " " " "	222	256
" 15 " " " "	193	222
" 16 " " " "	170	195
" 18 " " " "	134	154
" 20 " " " "	109	125
" 22 " " " "	90	104
" 24 " " " "	75	86
" 25 " " " "	69	79
" 30 " " " "	48	55
" 35 " " " "	35	40
" 40 " " " "	27	31

RULE—Square Method.—Multiply the distance in feet between the rows by the distance the plants are apart in the rows, and the product will be the number of square feet for each plant or hill, which, divided into the number of feet in an acre (43,560), will give the number of plants or trees to the acre.

RULE—Equilateral Triangle Method.—Divide the number required to the acre "square method" by the decimal .866. The result will be the number of plants required to the acre by this method.

Catalogs

The following catalogs are published, some annually, others at intervals as becomes necessary, and are mailed free to customers, as soon as issued, and to all other applicants on receipt of amount in stamps named below.

No. 1. Descriptive Catalog of Fruit Trees, Small Fruits, Figs, Olives, etc., 4 cents.

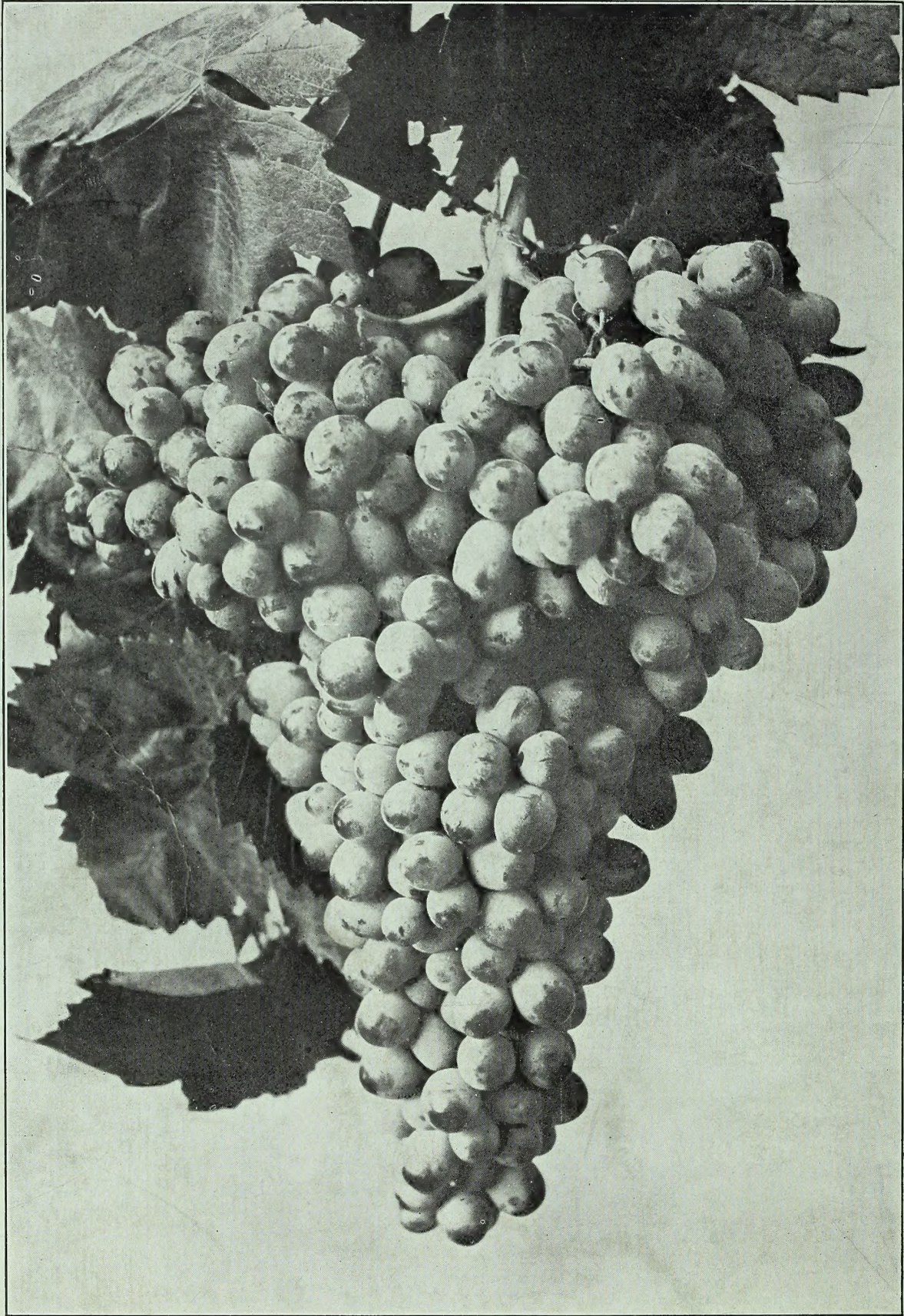
No. 2. Descriptive Catalog of Shade and Ornamental Trees, Shrubs, Roses, Climbing Plants, etc., 6 cents.

No. 3. Catalog and Price List free.

No. 4. Catalog of Phylloxera-Resisting American Grapes, free.

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SULTANINA ROSEA SANS PEPIN

(SEEDLESS FLAME TOKAY)

This bunch weighed four (4) pounds